

Herbed Red Snapper

written by The Recipe Exchange | June 23, 2016

Ingredients

1/3 c olive oil
Fresh lemon juice; to taste
2 sprigs Fresh Rosemary
2 sprigs Fresh Thyme
2 large cloves garlic; finely minced
Lemon wedges; for garnish
1 Red snapper; (2 – 2 1/2 lb)
salt and pepper; to taste

Directions

Preheat oven to 450 degrees. Pat the fish dry and rub inside and out with the olive oil.

Arrange the fish in an oiled baking dish and sprinkle with lemon juice then garlic, rosemary, thyme and salt and pepper to taste.

Bake for 20 minutes, or until it flakes easily. Transfer to a serving plate, pour juices around fish and garnish with lemon wedges and fresh herbs.