

PAN-ROASTED SCARLET SNAPPER

Yield: Makes 4 servings

INGREDIENTS

4 steaks of scarlet snapper
2 tbsp. of olive oil
salt and pepper as needed
lemon butter

PREPARATION

Heat 2 tbsp. of olive oil in a large skillet preferably non-stick, to medium-high heat. Season the snapper with salt and pepper to your taste. Add the snapper to the pan when the oil is hot and cook for three minutes on each side, or until cooked through. Serve with a lemon-butter sauce.

