



Recipes

Fish

Tin Foil Snapper

Prep Time: 10 minutes

Cooking Time: 20 minutes

Yield: 2 servings

Ingredients:

2 cloves garlic, very finely minced
2 tablespoons extra virgin olive oil
Sea salt and pepper
2 4-6 ounce snapper fillets
2 navel oranges, cross section circle sliced
1 cup loosely packed chopped dill

Directions:

1. Preheat the oven to 350 degrees.
2. Mix garlic, oil, salt and pepper in a small bowl.
3. Rub mixture over fish.
4. Tear two 10-12 inch pieces of tin foil.
5. Lay down a few slices of orange on each piece of tin foil and place fillets over oranges.
6. Sprinkle with dill and cover with remaining oranges.
7. Fold over tin foil and close all around the edges. Place in oven for 15 minutes.
8. Remove from oven and let sit for 5 minutes. Serve.