



RECIPE

Chili Lime Snapper

Recipe Created For	Main Ingredient
Stainless Steel Fry Pan	Seafood

Cook Time	Serving Size
Under 1 hour	2-4

INGREDIENTS

- 2 tablespoons olive oil
- 1 ½ pounds red snapper, skin on
- Salt and freshly ground black pepper
- 8 cups chopped collard greens
- 1 clove garlic, minced
- 1 cup water
- ¼ cup rice wine vinegar
- 1 teaspoon fish sauce
- Juice from 1 lime
- 2 teaspoons Sriracha sauce
- 1 tablespoon raw honey or agave
- 1 red chili, thinly sliced
- 2 green onions, thinly sliced
- 1 lime thinly, sliced
- 2 tablespoons roughly chopped cilantro

INSTRUCTIONS

In a large, deep fry pan, heat olive oil over medium-high heat. Season the snapper with salt and pepper. Place fillets in the pan skin side-down. Cook 4-5 minutes or until a golden-brown crust forms. Remove from the pan and set aside.

Reduce heat to medium. Add the collards and garlic, and saute 1-2 minutes until garlic becomes fragrant.

Whisk together water, rice wine vinegar, fish sauce, lime juice, Sriracha and honey. Season with salt and pour over the collards. Place the fish on top of the collards. Cover and steam for 10-15 minutes or until fish is cooked through and collards are wilted. Season with salt and pepper to taste. Garnish with red chilies, green onions, lime slices and cilantro.

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