

Chef Bernard Henry

Red Snapper with Spicy Mango Salsa

Ingredients: 4 servings

4 skinned red snapper fillets, preferably center-cut, 6 to 8 ounces
Kosher salt and freshly ground pepper to taste
Olive oil
Juice from 1 or 2 limes
1 cup Spicy Mango Salsa
¼ cup chopped fresh cilantro

Method:

- Preheat oven to 400F.
- Season the fillets on both sides with salt and pepper.
- Heat a large sauté pan over medium heat. Add the oil and swirl to coat the pan. Add the snapper fillets and sauté until the underside is brown, 2 to 3 minutes. Gently turn the fillets and transfer the pan to the oven. Bake until the fish is cooked through, 6 to 8 minutes.
- Drizzle lime juice when it comes out of the oven.
- Arrange some of the salsa in a 3" ring mold and spread the salsa mixture inside. Place the snapper portions on top of the salsa and serve.

Wine:

- Sauvignon blanc with mango, passion fruit, pineapple flavors, tart and balanced.