



Another delicious recipe from
Tanya's Kitchen

Pan Seared Snapper with Avocado Tomato Salsa

Ingredients

2 large fillets of snapper
4 tbsp. Flour
Salt and pepper
Cooking oil
1 Avocado (diced)
1 Tomato (diced)
1 Red onion (diced)
4 stalks green onions
2 Key limes
Cilantro

Directions

- Dice avocado, tomato and red onion, add to a mixing bowl
- Chop the green onions and cilantro; add to the bowl as well.
- Season with salt and pepper and squeeze with key limes and mix gently
- Refrigerate salsa
- Clean and season the snapper fillets. Dust the fillets with flour and pan fry in a very hot skillet for about 3 – 4 minutes on each side
- Serve the hot crispy Snapper fillets with the cool avocado tomato salsa
- You can find all these ingredients at all your Foster's Food Fair IGA stores