

Pan Fried Za'atar Red Snapper with Roasted Pepper Salsa

Serves 4:

Ingredients

Za'atar Marinade:

2 tablespoons za'atar

juice of 1 lemon

kosher salt and freshly ground black pepper

1/4 cup extra virgin olive oil

1 1/2 pounds red snapper fish fillets

2 tablespoons grapeseed or canola oil

Wondra flour

kosher salt and freshly ground black pepper

Roasted Pepper Salsa:

3 bell peppers, assorted colors

1 tablespoon olive oil

2 large shallots, thinly sliced

3 garlic cloves, finely chopped

2 tablespoons capers

kosher salt and freshly ground black pepper

Preparation

Make marinade: whisk together za'atar, fresh lemon juice, kosher salt, ground black pepper and olive oil. Score fillets through to the flesh and pour over the fish.

Allow to stand for about an hour.

Begin by roasting peppers: place on sheet pan and broil in oven, turning until blackened all over.

Or: hold peppers over an open flame, turning frequently, until completely charred.

In either case, place blackened peppers in bowl, cover with plastic wrap to steam for 15 to 20 minutes.

Jarred roasted peppers are also an option, but you will sacrifice that lovely smoky flavor.

Scrape charred skin from outside of each pepper.

Trim stem ends and remove seeds.

Julienne peppers and reserve.

Slice shallots and finely chop several cloves of garlic.

In a medium skillet over medium heat, warm olive oil and add shallots and garlic to sauté. When shallots are translucent, add julienned bell peppers, capers, salt and ground black pepper to taste. Turn off heat and set aside.

In a heavy skillet, preferably cast iron, heat a neutral oil, over medium heat, until slightly smoking. Remove fish fillets from marinade, dust with Wondra flour, sprinkle with salt and cracked black pepper. Carefully lay fillets in hot oil and fry, skin side down, undisturbed for 4 to 5 minutes until crisp. Turn fillets over and continue to saute for another 4 to 5 minutes, depending on thickness of the fish. Snapper is done when flesh is opaque and flaky.

Mound roasted pepper salsa on the plate and top with the red snapper fillets. Drizzle with extra virgin olive oil and serve.

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