

# Sautéed Red Snapper with Tomatoes, Olives & Capers

*Serves 4:*

## Ingredients

2 pounds plum tomatoes, chopped  
1 small red onion, chopped  
1/2 cup kalamata olives, pitted and chopped  
1/4 cup capers, chopped  
2 tablespoons basil, minced  
2 tablespoons parsley, minced  
1 lemon, juiced  
1/4 cup extra virgin olive oil  
kosher salt and freshly ground black pepper

1 1/2 pounds red snapper fillets  
kosher salt and freshly ground black pepper  
1 tablespoon canola or grapeseed oil

Dilled Baby Yukon Gold Potatoes:

2 pounds baby yukon gold potatoes, boiled  
2 teaspoons olive oil  
2 teaspoons unsalted butter  
1 large or 2 small shallots, minced  
kosher salt and freshly ground black pepper  
2 tablespoons dill, minced

## Preparation

In a medium bowl, combine plum tomatoes, red onion, olives, and capers in a medium bowl. Toss together with minced basil and parsley. Add lemon juice and olive oil and season to taste with kosher salt and freshly ground black pepper. Let stand while you cook the fish to allow flavors to meld.

When selecting fish, always check to make sure eyes are clear, flesh is plump and there's no fishy smell. Heat neutral oil in a large skillet (preferably cast iron) over medium heat. Using blade of knife, slice scores in skin of fish fillets to help keep them from curling up in the pan. Season both sides with kosher salt and freshly ground black pepper. Place fish in pan skin side down and cook 4 to 5 minutes, until skin is golden brown.

Carefully flip fillets over and cook for another 3 to 4 minutes, until flesh is opaque and flaky.

Make Dilled Baby Yukon Gold Potatoes: heat olive oil and butter over medium heat in another skillet.

When butter foam subsides, add minced shallots and cook, stirring, until translucent.

Add whole baby yukon gold potatoes which have been boiled tender for 15 minutes.

Sauté potatoes for 6 to 8 minutes, tossing until nicely golden on all sides.

Season with fleur de sel, or sea salt, lots of freshly cracked black pepper and minced dill.

Baste fish fillets with juices in the pan.

Plate red snapper and top with tomatoes, olives and capers, spooning with the juices in the bowl.

Serve the dilled baby yukons alongside.

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