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*by ewfood*

## Moroccan Red Snapper

## Ingredients

4 fillets red snapper  
salt & pepper  
½ tsp. cumin per snapper  
½ tsp. ground coriander per snapper  
olive oil for frying  
1 ripe mango diced  
3 oz. chopped coriander

## Cooks Note

Generously rub the fillets with salt, pepper and spices; in a skillet heat the oil and fry the fillets for 3-5 minutes; combine the mango and coriander; serve the fish with the mango and coriander salad

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