Posted on 17 September 2012

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