

New Zealand Snapper with Tomato & Herb Salsa





Instructions

1. First make the salsa. Place a small saucepan over a gentle heat and add 3 tablespoons of olive oil. Chop the tomatoes in half and add to the oil. Add the olives, season with salt and pepper and stir over a low heat for 1–2 minutes. Set aside.
2. Hold the cilantro and basil stalks together and slice down with a sharp knife to shave off the leaves. Discard the stalks, then gently roll the cilantro and basil leaves into a ball and chop. Keeping a little back for garnish, add the cilantro and basil to the salsa and stir to combine.
3. Roll the lemon on a chopping board to soften it and release the juices, then cut in half. Add the juice of one half to the pan, stir and set the salsa aside to allow the flavors to infuse.
4. To cook the snapper, heat a heavy-based frying pan over a high heat. Meanwhile, slash the skin of the fillets in 2 or 3 places. Add a dash of oil to the pan and, when really hot, add the snapper fillets skin side down. Season and cook for 2–3 minutes until the fish is dark golden and the skin is crisp. (The flesh should be opaque two-thirds of the way up the fillet.)
5. Turn the fillets and cook on the other side for 1 minute, basting with the oil in the pan, until just cooked through.
6. To serve, sit the fish fillets on top of the tomato and herb salsa and sprinkle with the reserved cilantro and basil.

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