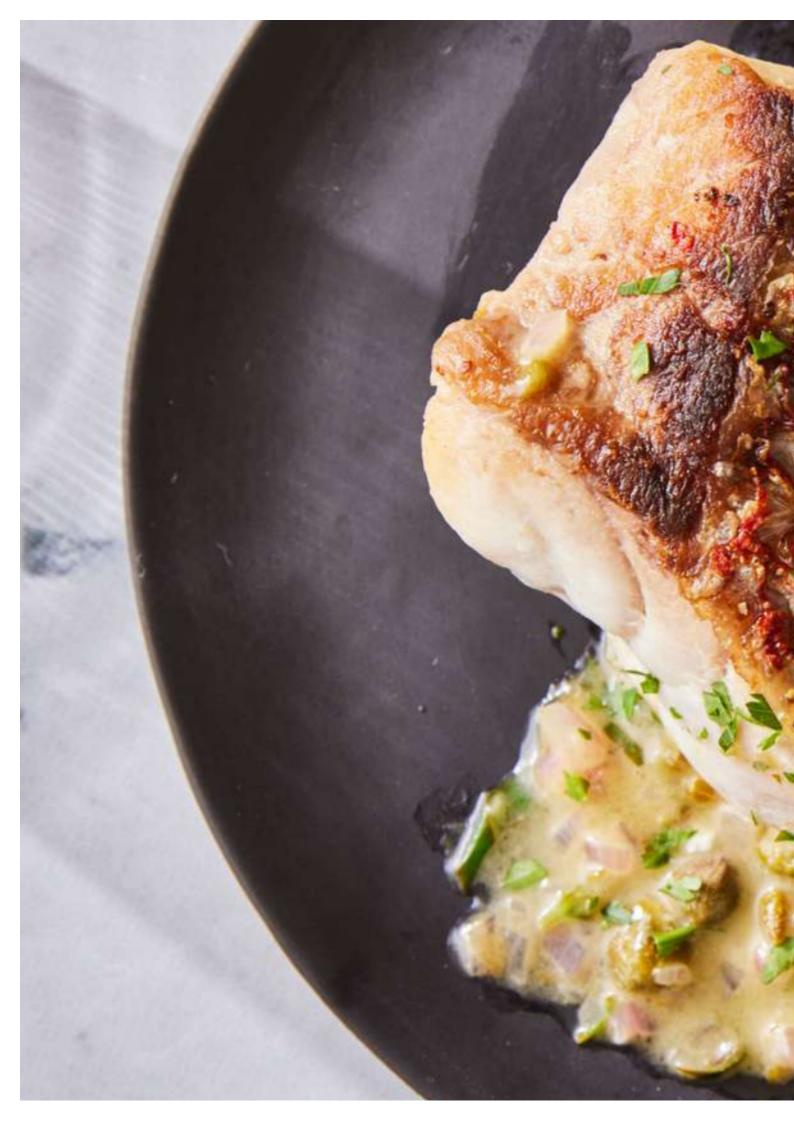
Pan-Seared Red Snapper with Lemon Butter Sauce





Instructions

- 1. Pat the snapper dry and season both sides with salt and pepper.
- 2. Heat olive oil in a skillet over medium-high heat.
- 3. Place the fillets skin-side down and cook for 3–4 minutes until the skin is crispy.
- 4. Flip and cook another 2–3 minutes until fully cooked.
- 5. Remove fish and reduce heat. Add butter and garlic to the skillet and stir for 30 seconds.
- 6. Add lemon juice and parsley, then spoon sauce over the fillets to serve.

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