

# 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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