

# Broiled Snapper with Tomato Pesto

## Ingredients

|                               |                                |
|-------------------------------|--------------------------------|
| 1 1/2 lbs snapper fillet      | 2 garlic cloves, minced        |
| 1/4 tsp salt                  | 1/4 cup grated parmesan cheese |
| Cooking spray                 | 1/8 tsp crushed red pepper     |
| 2 cups basil leaves           | 1 1/2 cup chopped plum tomato  |
| 2 tbsp pine nuts, toasted     | Salt & pepper                  |
| 2 tbsp extra virgin olive oil |                                |

## Directions

To prepare pesto, combine basil, pine nuts, oil, and garlic in a food processor; process until smooth. Add cheese and red pepper; process until blended. Transfer mixture to a bowl. Add tomato, 1/2 tsp salt and black pepper, stirring gently to combine.

Preheat broiler. Sprinkle fish with 1/4 tsp salt. Arrange fish on broiler pan coated with cooking spray, and broil 8 minutes or until fish flakes easily when tested with a fork. Top fish with pesto. Enjoy!

*Yields: 4 servings*

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