

Snapper with Light Orange Sauce

Ingredients

1 1/2 lbs. snapper fillets
1 tsp. salt
Pepper
Dash of nutmeg

Sauce:
2 Tbsp. orange juice
1 tsp. grated orange rind
3 Tbsp. oil

Directions

Preheat oven to 350°F. Place snapper in a single layer in oiled baking dish. Sprinkle with salt and pepper.

Combine sauce ingredients and pour over fish. Sprinkle with nutmeg and bake for 20 minutes or until fish flakes when tested.

Makes 4 servings.

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