



Red Snapper with Creamy Creole Sauce



Ingredients:

- 4 Red Snapper fillets
- 2 TBLS olive oil
- 1 tsp paprika
- ½ tsp garlic powder
- ½ tsp onion powder
- ¼ tsp cayenne pepper (optional, for heat)
- Salt and black pepper, to taste
- ½ cup heavy cream
- ½ cup chicken broth
- 1 TBLS Dijon mustard
- 1 TBLS lemon juice
- 1 TBLS chopped fresh parsley
- 1 TBLS unsalted butter
- ¼ cup chopped green onions (optional)

Method:

1. Season both sides of the red snapper fillets with paprika, garlic powder, onion powder, cayenne pepper, salt, and black pepper.
2. Heat olive oil in a large skillet over medium-high heat. Add the snapper fillets and cook for 3-4 minutes per side, until golden brown and cooked through.
3. Remove the fillets from the skillet and set them aside.
4. In the same skillet, melt butter over medium heat.
5. Add the green onions (if using) and cook for 1-2 minutes until softened.
6. Stir in the heavy cream, chicken broth, Dijon mustard, and lemon juice. Let the sauce simmer for 2-3 minutes until it thickens slightly. Season with salt and black pepper to taste.
7. Return the red snapper fillets to the skillet and spoon the creamy Creole sauce over the top. Simmer for an additional 2-3 minutes to heat the fish through.
8. Garnish with fresh parsley and serve hot.