



ROASTED WHOLE RED SNAPPER WITH HERBS, FENNEL & ARTICHOKE HEARTS

PREP TIME: 5 MINUTES

COOK TIME: VARIES DEPENDING ON FISH SIZE

SERVES: 4

INGREDIENTS:

1 whole red snapper
Lemons, slice
Extra virgin olive oil
Salt and pepper
Fennel bulb, sliced
Fresh rosemary
Fresh thyme
Marinated artichoke hearts, cut

Tomato Shallot Vinaigrette:

4 tomatoes, halved
Extra virgin olive oil, salt and pepper
¾ cup champagne vinegar
1 tablespoon shallots, chopped
1 tablespoon capers, chopped
2¼ tablespoon fresh basil, chopped

DIRECTIONS

1. Begin by making the vinaigrette.
2. Take tomatoes, sprinkle with salt/pepper and drizzle with olive oil.
3. Roast for 30 minutes in the XO Pizza Oven.
4. Put roasted tomatoes in blender. Add vinegar, shallots, capers and basil.
5. Blend on high while streaming in 1 cup olive oil.
6. Score snapper on both sides & cut slit down belly.
7. Salt/pepper liberally on both sides and inside cavity.
8. Stuff with lemon and fennel slices, rosemary and thyme.
9. Place stuff snapper into a fish grill basket, secure & place into the XO Pizza Oven.
10. Cook according to fish weight, flipping basket halfway through time.
11. Fish is finished when flaky but still moist.
12. Plate on top of tomato vinaigrette with more to pour and serve with side of your choice – we had shoestring fries!

