



WEEKDAYS 1e|12c|p



Blackened Red Snapper

skill level	time	servings	cost
easy	1-30min	4	\$

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The charred spice crust elevates your fish to a whole new level

ingredients

4; 6 to 8 oz. Red Snapper Fillets
 Unsalted Butter (to sauté)
 Olive Oil
 1 Lemon (halved)

kitchenware

Cajun Seasoning Mix

1 teaspoon Paprika
 1 teaspoon Onion Powder
 1 teaspoon Garlic Powder
 1 teaspoon Cayenne Pepper
 1 teaspoon Ground Black Pepper
 1 teaspoon Dried Thyme
 1 teaspoon Dried Oregano
 1 tablespoon Kosher Salt

steps	ingredients per step	instructions
1	4; 6 to 8 oz. Red Snapper Fillets Cajun Seasoning Mix	Season the Snapper generously with the Cajun Seasoning Mix, and gently pat into the fish to stick.
2	Unsalted Butter (to sauté) Olive Oil	Heat a large skillet over medium-high heat, and add equal parts Oil and Butter. Once it has foamed and subsided, add Snapper Fillets (as many as fit comfortably,) skin side down, and cook until nearly opaque all the way through. Flip and cook another minute, then transfer to a platter. Wipe skillet clean and repeat with remaining fish.
3	1 Lemon (halved)	Squeeze Lemon over the fish to serve.
4	1 teaspoon Paprika 1 teaspoon Onion Powder 1 teaspoon Garlic Powder 1 teaspoon Cayenne Pepper 1 teaspoon Ground Black Pepper 1 teaspoon Dried Thyme 1 teaspoon Dried Oregano 1 tablespoon Kosher Salt	Cajun Seasoning Mix: Thoroughly mix together all ingredients.

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