

## Red Snapper

adapted from [Fabulous Friday](#)

printed from [Smells Like Food in Here](#)

- 1 tsp grated ginger
- 1 tsp minced garlic
- 2 tbsp sesame oil
- 3 tbsp rice wine vinegar
- 2 tsp Dijon mustard
- 1 tbsp honey
- salt and pepper to taste
- 2 fillets red snapper

Combine the marinade ingredients in a large bowl.

Dip the fish fillets in the marinade, swishing to coat.

Heat a pan at medium high until hot. Place the marinated fillets in it.

Cook for 2 minutes per side to sear and brown the fillets.

Pour the remaining marinade in the skillet and reduce heat to low. Simmer for 5-7 minutes or until fish flakes easily with a fork.

Serve on a bed of [Wild Blend Saute](#).