

# HOOKED ON FISH

Fresh. Simple. Sustainable.

## Whole Snapper with Gremolata

### HOF

1 whole 1½ to-2 pound snapper  
2 tablespoons olive oil  
6 stems parsley  
½ lemon, thinly sliced  
Salt and pepper to taste  
Gremolata (see recipe below)

Heat oven to 400°.

Cut 2 to 3 parallel slashes on each side of the snapper, cut almost to the bone and season the exterior with salt and pepper. Generously season the inside with salt and pepper and insert the parsley and lemon slices. Add 2 tablespoons of olive oil and gremolata to make a paste. Rub the outside of fish with the gremolata mixture, making sure to rub it into the slashes as well as over the skin.

Place fish on a foil-lined baking sheet. Bake about 15 minutes per inch (thickness) of fish, or until the fish pulls away from the bone and the flesh is opaque.

Serves 2

### Gremolata

6 tablespoons finely chopped parsley  
1 lemon, zested, then finely chopped  
2 cloves garlic, grated with a micro-plane (or very finely chopped)  
Salt to taste

Grate the garlic and lemon onto the chopped parsley. Add a touch of salt to taste. Continue chopping until everything is mixed together.

Check our website for more recipes:

<https://www.hookedonfishchicago.com/recipes>