



# SNAPPER

LIVORNESE  
SERVES 4

1 1 ½ **RED SNAPPER** fillets  
2 Cups **TARRY MARKET MARINARA**  
1 Cup **GAETA OLIVES**  
¼ Cup **CAPER BERRIES**, drained (about 12)  
1 Hot Red **PEPPER FLAKES**  
1 Cup dry **WHITE WINE**  
**Pepper / Salt** to Taste

**1. PREHEAT OVEN to 450F**

**2. In a 12" OVENPROOF Skillet,**  
**Combine Marinara, Olives, Caper Berries,**  
**Red Pepper Flakes & Wine. Bring to a boil,**  
*medium heat*

**3. Rinse RED SNAPPER**, pat dry, cut into  
4 equal portions. Season with **Salt &**  
**Pepper. Place skin side up in the skillet with**

the **sauce**, Bake for 7-10 minutes, until just cooked through.

**4. Place a portion of fish on each of the 4 plates, spoon sauce over each fillet and serve.**

**WINE PAIRING: TRAMONTI "GETIS" 2010 – COSTA D'AMALFI ROSÉ**