



RESTAURANT & TEQUILA BAR

RED SNAPPER AJILLO WITH CHAYOTE HASH

INGREDIENTS

8oz to 10 oz Red Snapper Filet
3 Tablespoon EVOO (Extra Virgin Olive Oil)
1 Tablespoon Unsalted Butter
1 Tablespoon Sliced Garlic
1oz Red Peppers Cut Julianne Style
1oz Jalapenos Cut Julianne Style
5oz Diced Chayote (Roasted)
1oz Fresh Sweet Corn
1oz Diced Fresh Plum Tomatoes
1oz Sliced Shallots
1 Tablespoon Fresh Clean Chopped Cilantro
1 Lemon Sliced in Rounds
1 Tablespoon Cilantro Oil
Salt and Pepper to taste

PREPARATION

Pre heat oven to 350 degrees

In sauté pan heat EVOO over med-high heat

Sprinkle salt and pepper on both side of the fish. Cook fish on both sides until brown in color

Remove fish from pan

In a baking dish add lemon slices (3), garlic, peppers and jalapenos

Add fish and top with lemon slices, garlic, peppers and jalapenos

Place in the pre heated oven for 5 to 7 mins

In the same sauté pan used to cook the fish heat 1 tablespoon butter over med heat

Add shallots, tomatoes, chayote, corn and cilantro and salt and pepper to taste

Sauté for 5 mins

Take the fish out of the oven

Sever the fish over vegetable mix immediately

Garnish with cilantro oil

Roasted Chayote Preparation

Heat oven to 450 degrees

Dice Chayote

Sprinkle Salt, Pepper and EVOO

Cook for 6 to 10 min or until brown

Cilantro Oil Preparation

1 Bunch of Fresh Clean Cilantro

1 Cup EVOO

Salt and Pepper to taste

Place all ingredients in a blender and puree