



# Snappy Red Snapper Recipe



## About This Recipe

Serves: 4

Mess Rating: 3 (out of 5)

Prep Time: 15 minutes

Cook Time: 45 minutes

Total Time: 60 minutes

## Equipment

1 Paring Knife 1 large metal spatula

1 Cutting board 1 large roasting pan

1 Sharp Knife\*

1 roll tin foil

1 serving platter

## Ingredients

1 Whole 3lb Snapper Cleaned

1 Large red bell pepper

1 Large yellow bell pepper

1 Large green bell pepper

1 Small red onion

6 oz Baby spinach

## Setting Up:

### ***Step 1: Set Up***

Have on hand a cutting board, a sharp knife, a paring knife, a large roasting pan, tin foil, a serving platter, and a large metal spatula. Ask an adult to pre-heat the oven to 350 degrees.

### ***Step 2: Prepare the Vegetables***

Wash the peppers, onion, and spinach and pat dry with paper towels. Set the spinach aside for later. Have an adult slice the peppers and onion into 1/4 inch rings. Season the pepper and onion with salt and pepper.

### ***Step 3: Prepare the Fish***

Rinse fish under cold water and gently pat dry with paper towels. Have an adult use the paring knife to make parallel slits across the skin of the fish on one side. Generously season the inside and outside of the fish with salt and pepper. Place fish in the large roasting pan.

### ***Step 4: Arrange the Peppers and Onion***

Arrange the peppers and onion in a rainbow formation (red, yellow, orange, green, and purple) and carefully lay them in the cavity of the fish. Place any extra peppers and onions next to the fish in the pan.

## Cooking Steps:

### ***Step 5: Bake the Fish***

Cover the pan with tin foil. Have an adult put the pan in the oven and bake about 45 minutes or until the fish flakes easily when an adult tests it with a fork.

### ***Step 6: Arrange the Spinach***

Scatter the spinach on a large serving platter.

### ***Step 7: Grill Chicken***

Have an adult use the large metal spatula to very gently place the whole fish on top of the spinach on the serving platter. Allow the heat of the fish to wilt the spinach leaves for a few minutes.

### ***Step 8: Enjoy!***

Present this beautiful dish at the dinner table and impress your guests!