



Crumb-coated Red Snapper

Ingredients

- 1/2 cup dry bread crumbs
 - 2 tablespoons grated Parmesan cheese
 - 1 teaspoon lemon-pepper seasoning
 - 1/4 teaspoon salt
 - 4 red snapper fillets (6 ounces each)
 - 2 tablespoons olive oil
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Directions

- In a shallow bowl, combine the bread crumbs, cheese, lemon pepper and salt; add fillets, one at a time, and turn to coat.
- In a heavy skillet over medium heat, cook fillets in oil, in batches, until fish just begins to flake easily with a fork, 4-5 minutes on each side.