



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

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.