

Red Snapper with Tomato-Olive Compote

Ingredients

2 T Olive Oil
1 Onion (halved and thinly sliced)
4 clv Garlic (slivered)
14 1/2 oz Diced Tomatoes
1/2 c Kalamata Olives (pitted, slivered)
2 T Capers (rinsed and drained)
4 Red Snapper Fillets (halved crosswise)
0 ds Salt
0 ds Ground Black Pepper

Instructions

1.Preheat oven to 400 degrees. Heat 1 tablespoon oil in a large skillet over medium heat. Add onion and garlic; season with salt and pepper. Cook stirring occasionally, until onion begins to soften, 5 to 7 minutes. Add tomatoes and their juice, olives, and capers; cook, stirring occasionally, until slightly thickened, 3 to 5 minutes.

3.Meanwhile, place snapper fillets on a rimmed baking sheet. Drizzle with remaining tablespoon oil, and turn to coat. Arrange fillets in a single layer, skin side down. Season generously with salt and pepper.

4.Bake until fish flakes easily and is opaque throughout, 10 to 12 minutes. Serve with tomato-olive compote.