



## Seared Red Snapper with Asparagus and Chorizo

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*Makes 4 portions*

### **Ingredients:**

2 – 12 oz.	Red Snapper Fillet – skin on. Cut in half
To Taste	Kosher Salt
2 oz.	Olive Oil
4 oz.	Chorizo – dry, cut in thin slices
2 Tbsp.	Shallots – minced
1 ½ Lb.	Asparagus – trimmed and cut in half, crosswise
2 oz.	Garlic – sliced thin
2 oz.	Fish Stock
2 Tbsp.	Fresh Lemon Juice
5 each	Anchovy Fillets – minced
½ Tsp.	Fresh Lemon Zest – grated
1/3 cup	Fresh Parsley – chopped
1 ½ Tbsp.	Butter - unsalted

### **Directions:**

Season the fish with 1 Tbsp. of the olive oil and salt.

Heat a large sauté pan – add the remaining oil and heat until hot.

Add the fish, skin side down and cook until golden brown, flip and finish cooking. Remove from the pan and set aside.

Drain off the excess oil from the pan, add the chorizo and cook over medium heat until the chorizo begins to curl.

Add the shallots, asparagus and garlic and sauté for 1-2 minutes.

Add the stock, and allow to reduce until almost dry.

Add the lemon juice – reduce until almost dry

Add the lemon zest, anchovies, parsley and butter – swirl to emulsify the sauce

Season with salt and pepper.

Place some of the vegetable mixture on the plate, top with the fish, and drizzle with the sauce.

Season with Salt and Pepper to taste.

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