

LUNA SWEET  
COCKTAIL

RECIPE | TOMATOES



# BAKED SNAPPER IN TOMATO CAPER SAUCE



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Recipe created by *Abigail Harris-Shea*



## INGREDIENTS

- 14 oz** Pure Flavor® Luna® Sweets Cocktail Tomatoes
- 1** Pure Flavor® Sweet Bell Pepper, cubed
- 3-4** snapper filets
- ¾ cup** white wine
- ½ cup** capers
- ¼ cup** chicken stock
- 2** shallots, minced
- 4** garlic cloves, sliced

- 1 tbsp** butter
- 3 sprigs** of thyme
- 1 tsp** red pepper flakes
- Salt & pepper, to taste
- Basil, for garnish
- Sushi rice, for serving

## DIRECTIONS

- 1** Preheat oven at 400°F. In a large oven safe pan, place tomatoes, bell peppers, wine, chicken stock, capers, shallot, garlic, and red pepper flakes into the pan and combine. Season with salt and pepper. Cover with a lid or tin foil and bake for 15 minutes.
- 2** Rinse and pat dry fish, and then nestle filets into the pan. Add a little dollop of butter to each piece of fish. Return the pan to the oven for another 10 min or so, depending on the thickness of your fish.
- 3** Remove and serve with sushi rice and top with basil.



**35 min**

**10 min** | **25 min**  
PREP. | COOKING



**2**



**easy**