



Snapper with Thyme, Tomatoes and Kalamata Olives

Active Time: 10 minutes | **Total Time:** 30 minutes | **Serves:** 4

Nutrition Information Per Serving

273.5 calories, 7.88 g carbohydrate, 2.22 g fiber, 5.66 g NET carbs, 35.91 g protein, 10.54 g fat

Ingredients

- 6 small plum(s) plum tomatoes, coarsley chopped
- 4 tsp(s) fresh thyme, chopped
- 2 whole(s) organic shallots, chopped
- 2 Tbsp(s) organic extra virgin olive oil
- 24 ounce(s) yellowtail snapper
- 10 large(s) organic Kalamata olives

Preparation

1. Preheat the oven to 450 F.
2. Combine the tomatoes, shallot, and chopped thyme in a small bowl.
3. Oil a a high-heat glass or ceramic baking dish with a lid.
4. Place snapper fillets side by side in the baking dish. Top with the tomato mixture, and sprinkle with olives.
5. Drizzle the fish with the remaining tablespoon of olive oil.
6. Cover and bake until the fish is opaque in the center, about 15 minutes.
7. Remove from the oven; let stand 5 minutes.
8. Serve.

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