

SEAFOOD VERACRUZ



Ingredients:

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| 4 | 3-4 oz Each | Snapper Fillets, skinless, cut into 2-3 inch pieces |
| 1 | Pound | Cooked Shrimp, peeled & deveined |
| 1 | Teaspoon | Old Bay Seasoning |
| | | Salt & Pepper to taste |
| 2 | Tablespoons | Olive Oil |
| 1 | Medium | Pungent Onion, sliced thin |
| 1 | Medium | Yellow Bell Pepper, chopped |
| 1 | Small | Jalapeno, seeded and chopped fine |
| 5 | Cloves | Garlic, minced fine |
| 2 | 14.5 oz Can | Diced Tomatoes |
| 1 | Tablespoon | Capers |
| ½ | Cup | Sliced Green Olives with Pimento |
| 2 | Teaspoons | Dried Marjoram, crushed |
| 2 | Cups | Cooked Rice |
| 3 | Small | Limes, divided |
| ¼ | Cup | Fresh Cilantro, chopped |

Directions:

1. Thaw fish and shrimp, if frozen. Rinse, pat dry and season with Old Bay, salt and pepper. Set aside.
2. Heat the oil in a 12 inch skillet. Add the onion, bell pepper and jalapeno. Saute until onion softens. Add the garlic and cook another 2 – 3 minutes, stirring often.
3. Stir in the tomatoes, capers, olives and marjoram. Stir in the rice, juice from 2 limes and shrimp. Place snapper pieces on top. Cover and simmer 8 – 10 minutes, or until the fish flakes easily, and has reached an internal temperature of 145°.
4. Garnish with cilantro and serve with a lime wedge, if desired.