

# Panfried Red Snapper with Chipotle Butter

Yield: 4 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-recipe-for-cooking-red-snapper-fillets>

## Ingredients:

- 1/4 cup unsalted butter softened
- 1 tablespoon chipotle chiles finely chopped canned, in adobo plus 2 teaspoons adobo sauce, from can
- 1/2 teaspoon salt
- 4 red snapper fillets with skin, 1 1/2 lb total
- 1/3 cup all-purpose flour
- 3 tablespoons vegetable oil

## Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 60 milligrams
4. Fat: 23 grams
5. Protein: 19 grams
6. SaturatedFat: 8 grams
7. Sodium: 350 milligrams

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