## RecipesCh@-se

## **Baked Red Snapper**

Yield: 2 min Total Time: 30 min

Recipe from: https://www.recipeschoose.com/recipes/vietnamese-red-snapper-recipe

## **Ingredients:**

- 2 red snapper fillet about ¾ pound
- 1 tablespoon coconut oil or avocado oil
- salt
- pepper
- 1/2 cup pesto pistachio, recipe found here

## **Nutrition:**

Calories: 160 calories
Carbohydrate: 3 grams
Cholesterol: 30 milligrams

4. Fat: 8 grams5. Fiber: 1 grams6. Protein: 18 grams7. SaturatedFat: 6 grams8. Sodium: 440 milligrams

Thank you for visiting our website. Hope you enjoy Baked Red Snapper above. You can see more 19 vietnamese red snapper recipe Delight in these amazing recipes! to get more great cooking ideas.