

Red Snapper With Fennel

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-style-red-snapper-recipe>

Ingredients:

- olive oil
- 1 whole red snapper scaled and cleaned
- 1 meyer lemon or 1 lime
- 3 lemon thyme twigs of
- 3 coriander twigs of
- 1 kaffir lime leaf
- 1 garlic clove peeled and halved
- salt Australian Flake, to taste
- pepper Sechuan, to taste
- 1 fennel bulb sliced