



Pecan Crusted Red Snapper

INGREDIENTS

- (2) 6 oz Red Snapper Filet
- 4 tsp Parsley (chopped)
- 2 Tblsp White Wine
- 4 tsp Coconut Oil
- ½ cup of Lemon Juice
- ½ cup [The Baker's Rack®](#) Seasoned or Original Coating & Breeding Mix
- 2 Pinch Salt
- 2 Pinch Pepper
- 2 pats of unsalted Butter
- 4 Lemon Wedges

DIRECTIONS

- **Preheat** oven to 400 degrees F
- **Combine** all ingredients (except for the fish) in a bowl and mix
- **Place** the fish in a cold sauté pan
- **Generously top** the fish with the mix and shape to filet
- **Add** a pat of butter to each filet top
- **Add** wine and lemon juice to sauté pan
- **Bake** in oven for 15 minutes
- **Remove** and **serve** with lemon wedges. Enjoy!

Recipe compliments of [The Baker's Rack®](#) Gluten-Free Baking and Coating Mixes
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