



Broiled Red Snapper with Ginger-Lime Butter

Basic Lifestyle

INGREDIENTS

1-1/2 TBS butter, softened
1 TBS chopped fresh cilantro
1 TSP minced seeded jalapeño pepper
1/2 TSP grated lime rind
1/2 TSP bottled fresh ground ginger
3/4 TSP salt, divided
4 (6 oz.) red snapper or other firm white fish fillets
1/4 TSP black pepper
Cooking spray
Lime wedges (optional)

INSTRUCTIONS

—Combine first 5 ingredients in a bowl. Stir in 1/4 TSP salt. Cover and chill.

—Heat a large nonstick skillet over medium-high heat. Sprinkle both sides of fish with 1/2 TSP salt and black pepper. Coat pan with cooking spray. Add fish to pan. Cook 3 minutes on each side or until fish flakes easily when tested with fork or until desired degree of doneness.

—Place 1 fillet on each of 4 plates. Top each serving with 1-1/2 TSP butter mixture. Serve with lime wedges, if desired.

SERVING INFO: (Serves 4)

1 fillet = 1 P

See photo of this recipe at [Instagram](#) and [Facebook](#)