

Snapper Remoulade with Buttered Purple Hull Peas & Roasted Broccoli with Dill Vinaigrette

2 SERVINGS | HANDS ON TIME: 25 minutes | TOTAL TIME: 25 minutes

Wahoo's Seafood Co. Snapper, thawed
Farmhouse Kitchen-prepared Gundermann Acres Purple Hull Peas
Texas Farm Patch Broccoli, washed
Farmhouse Kitchen Compound Butter
Farmhouse Kitchen Dill Vinaigrette, shaken or stirred well before use
Farmhouse Kitchen Remoulade, stirred well before use
Sea salt and fresh cracked black pepper
Vegetable or other neutral oil

Preheat the oven to 400°F degrees and adjust the oven rack to the middle position.

STEP 1 Prepare the broccoli. Chop the broccoli into small florets, about 1-1.5" and set aside on a baking sheet. Drizzle the broccoli with 1 tbsp. oil and season with ¼ tsp. salt and pepper. Toss to coat. Roast the broccoli for 12-15 minutes. The broccoli should become crisp tender and the edges will lightly brown.

STEP 2 As the broccoli is roasting, place a heavy-bottomed cast iron skillet or saute pan over medium-high heat. Pat both sides of the snapper fillet dry with paper towels. Cut the snapper fillet in half to form two portions. Season both sides with salt and pepper.

STEP 3 When the pan is hot and begins to smoke, add 1 tbsp. of oil and swirl to evenly coat the bottom of the pan. Add the fish to the pan, skin side down. The fillet will contract and curve upwards. Use a spatula and press on the flesh until the fillet flattens out, 5-10 seconds. This will help the skin touch the pan and become more evenly crisp. Allow the fish to cook on the first side until a golden brown color on the edge of the skin is visible. Then, gently slide the spatula under the skin and turn it over. Cook the fish on the second side for 2-3 more minutes. The internal temperature of the fish, when measured at the thickest part, should reach 145°F. If the fish needs to cook longer, add to the oven and check for doneness every 3 minutes. Transfer the fish to serving plates.

STEP 4 Meanwhile, heat a separate pan over medium heat. When the pan is hot, add the compound butter. After the butter melts, add the cooked purple hull peas. Stir to saute and coat with butter. Cook for 7-10 minutes to heat through. Season with salt and pepper to taste.

STEP 5 Add the buttered purple hull peas and roasted broccoli to the serving plates with the seared snapper. Drizzle the roasted broccoli with dill vinaigrette. Serve the snapper with a dollop of remoulade. Enjoy!