

FLORIBBEAN SNAPPER

The Atlantic Ocean is no stranger to many types of snapper, all bearing a unique flavor profile. In this recipe, locally-caught yellowtail snapper is the superstar and offers the perfect amalgamation of Florida and Caribbean flavors.

MAKES 1 SERVING

6 oz.	Yellow tail Snapper	Fillet fresh yellow tail.
6 oz.	Rice	Season with Cajun seasoning.
3 oz.	Black Beans	Grill (flesh side down first). Approx. 3-6 min. per side.
2 oz.	Pico De Gallo	Serve with rice and black beans.
1 oz.	Micro-cilantro	Top with pico de gallo made with farm fresh Florida produce.
4 oz.	Cajun Seasoning	Serve with lime.

