



## Huachinango a la Veracruzana

SERVINGS 4 ⌚ PREP TIME 20 min COOK TIME 55 min

### INGREDIENTS

- 1 red snapper (about 3-4 lb/1,5-2kg), gutted and scaled
- 3 tablespoons **La Fe Lime Juice**
- 1/2 teaspoon ground nutmeg
- 2 tablespoons olive oil
- 2 scallions, finely chopped
- 5 cloves garlic, crushed
- 4 tomatoes, finely chopped
- 1 bunch cilantro, chopped
- 2 sprigs fresh thyme
- 2 bay leaves
- 1 tablespoon oregano
- 1/2 green bell pepper, diced
- 1/2 red bell pepper, diced
- 1 tablespoon capers
- 5 tablespoons pitted green olives
- 2 tablespoons raisins
- 4 jalapenos, chopped
- 1/3 cup dry white wine
- Salt & Pepper

### DIRECTIONS

1. Marinate fish in lime juice, ground nutmeg, 1 garlic clove, salt and pepper and set aside.
2. Preheat oven to 375F/190C.
3. In a large skillet or in a shallow ovenproof casserole, heat oil over medium heat. Add onion and sauté until translucent.
4. Stir in remaining garlic and cook for about 2 minutes.
5. Add the chopped tomatoes and cook for about 8 minutes. Add bell peppers and herbs.
6. Cook for an additional 4 minutes.
7. Add white wine, jalapeños, raisins, olives and capers and cook for 5 minutes.
8. Add salt and pepper (taking into account the salt from olives and capers). Mix well.
9. Finally, place the fish on the sauce.
10. Cover fish with a little sauce.
11. Bake for 35 minutes.