



MUTINY  
WINE ROOM

## Home Cook Chef Series



### TOOLS:

Sheet pan

Oven mitt

Kitchen towel

Tongs

Kitchen knife

Parchment paper



## Snapper en Papillote

### Ingredients:

8oz Snapper fillet (skin on)  
Bell pepper, red  
Bell pepper, yellow  
3 asparagus top halves, XL  
3 Slice Galangal  
1 TBSP lemongrass (sub lemon zest)  
Mint Sprig  
3 Lime leaves (sub .5 oz lime juice)  
1/2 lime  
Extra Virgin Olive Oil  
Kosher Salt & Black Pepper

### Instructions:

Preheat oven to 475°F

On a full sheet of parchment paper, fold in half cross-wise and open to make crease, drizzle paper with olive oil & build ingredients upwards in the following order:

Julienned red and yellow bell peppers, asparagus cut in thirds, snapper fillet with the skin side down. Season with salt, pepper, and olive oil, top with lemon leaves, three slices of galangal and two slices of lemongrass.

Fold the paper into a pouch. On sheet pan, bake for 13 minutes. The parchment paper should inflate during cooking.

When serving, take out the aromatics: galangal, lemon leaves and lemongrass (not edible). Add some fresh mint on top and a squeeze of fresh lime.

