



Celebrating Food, Art & Culture



## PESCADO A LA CRIOLLA

**Servings: 12**

### Ingredients

- 6 tablespoons canola blend oil
- 12 Roma tomatoes, diced
- 3 red bell peppers, diced
- 3 Spanish onions, large, thinly sliced
- 9 scallions, sliced
- 6 garlic cloves, minced
- 1 1/2 teaspoons ground achiote
- 3 teaspoons ground cumin
- 2 tablespoons kosher salt, divided
- 1 tablespoon ground black pepper, divided
- 1/2 cup all-purpose flour
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 3/4 teaspoon ground achiote
- 1/2 quart vegetable oil, frying
- Twelve 8-ounce red snapper fillets

### Directions

In a saucepan, heat the canola blend oil, and then add the tomatoes, red bell peppers, onions, scallions, garlic cloves, achiote, cumin, salt and black pepper. Bring to a simmer and cook for 6 to 8 minutes, stirring occasionally.

In a bowl combine the flour, garlic powder, onion powder, cumin, achiote, and the remaining salt and black pepper, making a dredge mix. Take the dredge mix and coat the red snapper, covering all sides. Set aside.

In a large pan over medium-high heat, heat the vegetable oil to 350 F. Place the red snapper in the oil and fry until golden brown and crispy, about 8 minutes. Transfer the red snapper to a plate, set aside and keep hot.

Place the fried red snapper on a plate and drizzle the Creole sauce over it.

### Side dishes

Arroz Con Fideos (Rice With Angel-Hair Pasta)  
Patacones (Fried Green Plantains)