



SEA EAGLE MARKET

From our boats to your table!

Snapper with Orange-Ginger Glaze

Serves 4

Ingredients

- 1 pound skinless snapper fillets
- 1/8 teaspoon black pepper
- 1 cup reduced-sodium chicken broth
- 1/4 cup sliced green onion
- 1/3 cup orange juice
- 2 tablespoons reduced-sodium soy sauce
- 1 tablespoon honey
- 1 teaspoon toasted sesame oil
- 1/2 teaspoon grated fresh ginger or 1/4 teaspoon ground ginger
- 6 cups torn mixed greens, such as spinach, Swiss chard, and/or mustard, beet, or collard greens

Directions

- Rinse fish and pat dry with paper towels. Cut fish into four serving-size pieces, if necessary. Sprinkle with pepper. In a large skillet combine chicken broth and green onion. Bring to a boil and add fish. Return to boiling; reduce heat. Simmer, covered, for 4 to 6 minutes per 1/2-inch thickness of fish or until fish begins to flake when tested with a fork. Remove fish, discarding cooking liquid; set aside and keep warm.
- For sauce, in same skillet combine orange juice, soy sauce, honey, sesame oil, and ginger. Bring to a boil. Boil gently, uncovered, for 1 minute, stirring continuously. Remove from heat.
- Place greens in a large bowl. Pour half of the sauce over greens, tossing to coat.
- To serve, arrange greens on a platter. Place fish on top of greens and drizzle with remaining sauce.