Red Snapper with
Warm Olives, Capers, and Tomato

Parve  Yields 6 servings

*Although red snapper is hard to find these days, buy it when you do, and try it with this recipe. Purchase it with skin.*

*It is fun and easy to pit the olives, just press each one on your cutting board with your palm and the pit pops right out.*

 6 (6-ounce) red snapper fillets, with skin, or lemon sole, skinless

 fine sea salt

 freshly ground black pepper

 all-purpose flour

 3 tablespoons olive oil

 ½ cup white wine

 15 Gaeta or kalamata olives, (⅓ cup) pitted, coarsely chopped

 2 teaspoons capers, rinsed well, chopped

 1 large beefsteak tomato, cut into ½-inch dice

 8 fresh basil leaves, stemmed, finely chopped

 juice of ½ lemon

 1 teaspoon dried oregano

 ¼ teaspoon red pepper flakes

 2 handfuls fresh baby spinach

 pine nuts, for garnish

1. Cut diagonal score marks in the skin side of the red snapper fillets. Skip this step if using lemon sole.
2. Season the fish on both sides with salt and pepper. Dust both sides with flour, shaking off excess.
3. Heat the olive oil in a large (12-14 inch) skillet over medium heat. Add the red snapper, skin-side-down, in a single layer; you will need to do this in batches. Cook 2-3 minutes until golden brown. Flip each fillet to finish on the other side. Remove to platter, cover with foil to keep warm. Cook remaining fillets.
4. Add the wine to the pan, allowing it to bubble. Add the olives, capers, tomato, basil, lemon juice, oregano, red pepper flakes, and spinach. Cook until the spinach has wilted, about 2 minutes. Spoon this mixture over the fish. Sprinkle with pine nuts. Serve hot.