

Crispy Baked Snapper

- 4 red snapper fillets
- 2 c. Rice Chex, crushed
- ¼ c. olive oil
- ¼ c. parsley, chopped
- 2 tsp. lemon zest, grated
- ½ tsp. kosher salt
- Lemon wedges

Preheat oven to 400 degrees. Combine crushed Rice Chex, olive oil, parsley, lemon zest, and salt. Pat filets dry. Press fish in coating mixture, covering both sides. Place a wire rack on a rimmed baking sheet and lay prepared filets atop it. Bake 14-16 minutes until browned; cooking time may vary with thickness of filets. Serve with lemon wedges.

Accompany with Cooper-Garrod Chardonnay