

## **Recipe: Pan Seared Red Snapper with Rock Shrimp over White Bean Bouillabaisse**

**Yield: 12**

<b><u>Ingredients</u></b>	<b><u>Amount</u></b>
Red Snapper	12 / 6 oz. Portions
Flour	½ cup
Salt	to taste
Pepper	to taste
Olive Oil	1 tbsp.
Rock Shrimp	2 pounds
Garlic(chopped)	2 cloves
Shallots (chopped)	½ tsp
Leeks (julienne)	½ cup
Saffron	pinch
Diced Tomato ( concasse )	2 cups
Ground Tomato's	1 Cup
Shrimp Stock	½ cup
Thyme	pinch
Salt	to taste
Pepper	to taste
Cannolonie Beans (cooked)	3 cups
Butter	2 Oz.
Asparagus Tips	

### **Method:**

Step 1.

In large sauté pan add olive oil, dredge snapper with seasoned flour and sear crisp on both sides. Set aside.

Add seasoned shrimp and sauté until brown and remove from the pan.

Step 2.

Add garlic, shallots, leeks, saffron, diced tomato's, ground tomato's, thyme, salt, pepper and beans and bring up to a boil.

Add shrimp and toss. Finish with whole butter.

Step 3.

Finish Stripped Bass in oven. In serving bowl add a substantial amount of the bean and shrimp mixture with the broth, top with stripped bass, garnish with sautéed asparagus tips.