

## Baked Snapper with Cherry Tomatoes, Olives and Capers

Serves 6

### Ingredients

1 x 1.5kg snapper, cleaned and scored  
1 punnet cherry tomatoes  
½ cup Kalamata olives  
2 tsp capers

1 lemon  
½ cup white wine  
½ cup extra virgin olive oil  
½ bunch parsley

### Method

Pre heat your oven to 180°C degrees. Place the fish in a large baking tray and place the tomatoes, olives and capers around the fish. Pour over olive oil and white wine and season with some sea salt. Stuff the parsley in the cavity of the snapper.

Bake in the oven for 15 – 20 minutes until the fish is cooked. Serve immediately on a platter and spoon over the cherry tomatoes, olives and capers and the juices that are in the pan.

