

## **Mediterranean-Style Red Snapper**

Taste of Home One-Dish Meals

**Servings: 4**

**1 teaspoon lemon-pepper seasoning**  
**1/2 teaspoon garlic powder**  
**1/2 teaspoon dried thyme**  
**1/8 teaspoon cayenne pepper**  
**4 6-ounce red snapper fillets**  
**2 teaspoons olive oil, divided**  
**1/2 medium sweet red pepper, julienned**  
**3 green onions, chopped**  
**1 clove garlic, minced**  
**1 can (14 1/2 oz) diced tomatoes, undrained**  
**1/2 cup pimiento-stuffed olives, chopped**  
**1/4 cup ripe olives, chopped**  
**1/4 cup chives, minced**

Combine the lemon-pepper, garlic powder, thyme and cayenne; rub over fillets.

In a large nonstick skillet coated with cooking spray, cook fillets in one teaspoon of olive oil over medium heat for 4 to 5 minutes on each side or until fish flakes easily with a fork. Remove and keep warm.

In the same pan, saute' the red pepper and onions in remaining oil until crisp tender. Add the garlic; cook 1 minute longer. Stir in tomatoes. Bring to a boil.

Reduce the heat; simmer, uncovered, for 3 minutes or until liquid has evaporated.

Serve with snapper. Sprinkle with olives and chives.

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Per Serving (excluding unknown items): 51 Calories; 3g Fat (55.2% calories from fat); 1g Protein; 5g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 80mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 0 Fruit; 1/2 Fat.