

The Original Farmers Market

Spring Market Meals

APRIL 22-28

NEW RECIPES POSTED WEEKLY ON FARMERSMARKETLA.COM

SHOPPING LIST:

TUSQUELLAS SEAFOODS:

Red Snapper Fillets **SPECIAL PRICE: \$9.98/lb.**

FARM FRESH PRODUCE:

Onions, Garlic, Green Chili Peppers (Serrano or Jalapeno), Lemon, Parsley, Asparagus

MR. MARCEL GOURMET MARKET:

Olive Oil, Canned Tomatoes (Chopped), Pimiento Stuffed Green Olives, Rice Pilaf or Wild Rice



FARMERS MARKET

"MEET ME AT THIRD & FAIRFAX"



Red Snapper Veracruz - Serves 4

Tusquellas Seafoods has been a Farmers Market mainstay for over 45 years! Their fresh red snapper pairs perfectly with sautéed tomatoes, onions and peppers, creating a flavorful and healthy Spring meal.

- 4 red snapper fillets, washed and at room temperature
- 1/4 cup olive oil
- 2 onions, sliced
- 2 garlic cloves, minced
- 4 green chili peppers, chopped
- 1-12oz. can tomatoes, chopped
- 2 tbsp. fresh lemon juice
- 3 tbsp. chopped parsley
- pimiento stuffed green olives, for garnish

Directions: Preheat oven to 400 degrees. Season fish with salt. Lightly oil a baking dish and lay fillets in a single layer. Sauté onions in olive oil until translucent. Add garlic, chilis, tomatoes and lemon juice. Simmer uncovered for 10 minutes. Pour sauce over fish. Bake until opaque, about 15 minutes. Sprinkle with parsley and serve immediately. Garnish with green olives. Serve with steamed or grilled asparagus and rice pilaf or wild rice.

THE GROCERS OF FARMERS MARKET

FARM FRESH PRODUCE • MR. MARCEL GOURMET MARKET • MARCONDA'S MEATS • PURITAN POULTRY • BREADWORKS
TUSQUELLAS SEAFOODS • FARMERS MARKET POULTRY • FARM BOY • LIGHT MY FIRE • THEE'S CONTINENTAL PASTRIES
HUNTINGTON MEATS AND SAUSAGE • T&Y BAKERY • T (TEA SHOP)

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