

# Tropical Snapper with Chinese Pickled Vegetables



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### **Ingredients** (Serves 2)

2 whole tropical snappers, scaled and gutted

1 jar of Chinese pickled vegetables

Flour for coating

Salt and pepper

Spring onion, chopped at angle

Oil

### **Method**

Wash and score snapper, season with salt and pepper. Coat fish in flour. Place in hot oiled pan and cook until crispy. Drain off excess oil, add jar of Chinese pickled vegetables and heat through. Remove fish from pan, set on plate and cover with vegetables. Garnish with spring onions.

### **Serving**

Serve with steamed rice and lemon wedges.

Note – fresh ginger can be added to the fish while cooking.