



# Snapper with Lemon Risotto

Prep Time      20 minutes  
Cooking Time   30 minutes  
Serves            4

## Ingredients

- 4 x 150 gram snapper fillets
- 1L chicken or seafood stock
- ¼ C lemon juice
- 3T Olive oil
- 1 medium brown onion finely chopped
- 2 cloves garlic crushed
- 1 stalk of celery finely chopped
- 1C arborio rice
- 1/4C white wine
- Salt & pepper to season
- 1C baby spinach leaves
- 1t ground paprika

## Method

- Bring Stock and lemon juice to the boil in a saucepan and hold hot
- In a fry pan heat 2T of olive oil to a medium heat and sauté without colour the onion, garlic and celery (about 5 minutes)
- Add the rice to the fry pan and coat with the oil, cook until opaque (about 2 minutes)
- Add the wine and stir through
- Gradually add the hot stock ½ cup at a time, stir regularly adding more stock as the risotto thickens. Stir through spinach and season to taste just before serving.
- Meanwhile coat the snapper with paprika and remaining olive oil.
- Fry snapper over a medium high heat for about 2 minutes each side (start cooking about the same time as the last two lots of stock go into the risotto)
- Serve immediately with steam green beans or broccoli.