

## Snapper with Tomato and Basil

### Ingredients

6ozs snapper filet (or any firm white fish)

½ cup stewed tomatoes, chopped

1 tsp garlic, minced

2 tbsp fresh basil, medium chop

1 tsp lemon juice

2 tsp olive oil

Pinch of salt and black pepper

### Method

Place tomato, garlic, 1 tbsp basil, lemon juice, salt, pepper, and 1 tsp olive oil in the convectionware and stir to combine. Place the snapper filet in the middle of the tomato mixture and drizzle with the remaining 1 tsp of olive oil. Lightly season the fish with salt, pepper, and the remaining tbsp of basil.

Secure the convectionware lid and place in a preheated 450 degree oven for 15 minutes.