

Barbecued snapper with lime & coriander

Search:

- [Seafood](#)
- [Recipes](#)

Barbecued snapper with lime & coriander

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();  
Add to favorites
```

Barbecued snapper with lime & coriander



Rate this recipe

28 people are cooking this [Count me in](#)

There is nothing better than fresh produce cooked simply, and this snapper recipe is a classic example.

Ingredients (serves 4)

- 1 tbs olive oil
- 500g snapper
- 1 lime
- 1 tbs ginger, grated
- 2 tbs coriander, chopped
- 1 long red chilli, thinly sliced

Method

Prepare a piece of foil large enough to wrap up the fish. Spread some of the oil on the foil then place the fish on the foil. Cut slits 2cm apart into the body of the fish on both sides.

Cut the lime into thin slices and place into the slits in the fish. Sprinkle the ginger, coriander and chilli over the fish. Drizzle the remaining oil over the fish.

Fold the edges of the foil until the fish is completely wrapped. Place on a barbecue over medium heat and cook for approximately 30 minutes or until cooked through.

Barbecued snapper with lime & coriander

Cooking Tip: If you have the time, buy your chilli, lime, coriander and ginger from the local Asian supermarket – you’ll notice a huge difference in flavour compared to large supermarket chains. Better yet, have a go at growing your own. Chillis, ginger, coriander and limes are hardy and easy to grow, and they add truckloads of flavour without upping your calorie count.

```
function displayNutrition(msg) { $('<div>.nutrition-label-container').text(msg); $('<div>.nutrition-label-container').fadeIn(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { // $('<div>.result').html(data); alert('This recipe was added to your favorites list'); }); }
```