Red snapper baked at 425° and topped with sautéed peppers and white onion, tomatoes, kalamata olives, oregano, and lime — Thai noodles to the side, feta and a little sriracha over the top.



Red Snapper with Peppers, Tomatoes & Kalamata Olives over Thai Noodles

The game plan

Soak the Thai noodles for 45 minutes, and set the oven at 425°. The snapper goes in on a little olive oil for 20 minutes or so; while it cooks, sauté the peppers and onion, then mix in the tomatoes, olives, oregano, lime zest and lime, and put it over the fish for another 10 minutes. Finish the noodles in a pan with coconut aminos, rice vinegar, dried orange peel, and chicken broth; feta and sriracha over the top, and off you go.

What you need

Amounts are for 2 servings — scale up or down for your table.

- Red snapper: 2 fillets, about 6 oz each
- Thai noodles (rice noodles): about 4 oz dry
- Olive oil: 2–3 Tbsp
- Coconut aminos: a little — about 1 Tbsp
- Rice vinegar: a little — about 1 Tbsp
- Dried orange peel: ¼ tsp
- Chicken broth: ¼ cup
- Yellow pepper: 1, chopped
- Red pepper: 1, chopped
- White onion: 1, chopped
- Tomatoes: 2, chopped
- Kalamata black olives: about ½ cup, chopped
- Oregano: 1 tsp
- Lime: 1, for zest and juice
- Feta cheese: about ¼ cup, to finish
- Sriracha sauce, to finish

COOK THE PLATE

Three parts, one dinner · Serves 2



1. Soak the noodles and start the snapper

1. Soak the Thai noodles in warm water for 45 minutes. Drain.
2. Set the oven at 425°F.
3. Put the red snapper fillets in on a little olive oil, for 20 minutes or so, until the fish flakes easily.



2. Cook the vegetables

1. Chop the yellow pepper, red pepper, and white onion, and put them in a sauté pan with a little bit of olive oil, on medium heat until cooked through — about 8–10 minutes.
2. Meanwhile, chop up the kalamata black olives and the tomatoes.
3. Add the tomatoes, black olives, oregano, lime zest, and lime juice to the vegetables and mix everything up.
4. Put it over the top of the fish in the oven and let it cook another 10 minutes.



3. Finish the noodles

1. Throw the soaked noodles into a pan with some olive oil and stir them up on medium-low heat — they can burn if you’re not careful.
2. Taste occasionally to make sure the texture is right — a few minutes.
3. Once they’re done, add a little bit of coconut aminos, rice vinegar, ¼ tsp dried orange peel, and ¼ cup chicken broth, and stir while it all soaks in.

Optional, for garlic lovers: cook chopped garlic in the oil for 30–60 seconds, shaking the pan so it doesn’t burn, and add it to the vegetables after they’re cooked.

Serve

Noodles off to the side on the plate; the fish next to them with the vegetables on top of the fish. Throw a little feta cheese on at the end.

