

# *Good Eats* *Recipes*

## **Snapper with Chutney**

### **What You Need:**

1 3-pound whole red snapper  
½ cup tamarind nectar  
3 tablespoons olive oil  
salt and pepper  
1 2-inch piece fresh ginger, thinly sliced  
10 fresh cilantro sprigs  
1 lime, thinly sliced  
GOOD EATS Mango Chutney

### **Directions:**

Heat oven to 425°. Rinse fish, and pat dry. Drizzle with tamarind nectar and oil; season inside and out with salt and pepper. Stuff fish with ginger, cilantro, and lime. Place in roasting pan, and roast until flesh is white, opaque, and moist, about 30 minutes. Place on platter. Spoon warm chutney over fish.