

Baked Red Snapper with Cherry Tomatoes and Caperberries

Ingredients:

4 6-ounce red snapper skinless fillets
2-3 tablespoon Aurora extra virgin olive oil
10 cherry tomatoes, cut in half
2 celery heart stocks, finely chopped
2 cloves garlic, thinly sliced
2 green onions, thinly sliced
15 Aurora caper berries
1/4 cup Aurora Panko bread crumbs
Zest of one lemon
Parsley for garnish
Salt and pepper to taste

Directions:

1. Pre heat oven to 425 degrees.
2. Place snapper in a single layer on a parchment lined baking sheet or casserole dish. Drizzle a little oil over each fillet and season with salt and pepper. Scatter tomatoes, celery, garlic, green onion, caper berries and lemon zest over top. Evenly sprinkle bread crumbs over top each fillet and then drizzle a little more oil to lightly coat the bread crumbs.
3. Place in middle of the oven for 15 minutes or until bread crumb is golden brown and the snapper flakes away with a fork. Garnish with parsley and serve immediately. Enjoy!

Eggplant Oreganata

Ingredients:

1 medium eggplant, cut into ¼ inch round slices
2 cups day-old bread, cut into very small pieces
10 cherry tomatoes, cut into small pieces
½ cup grated Parmigiano
¼ cup cured cacciatore sausage, finely chopped
2 green onions, finely chopped
1 clove garlic, finely chopped
1 teaspoon dry oregano
2/3 tablespoons Aurora extra virgin olive oil
½ cup shredded mozzarella cheese
Big bunch of finely chopped parsley
Salt and pepper to taste
Hot pepper thinly sliced to garnish (optional)

Directions:

1. Pre heat oven to 425 degrees
2. In a large bowl, combine bread crumb, tomatoes, Parmigiano, sausage, garlic, onion, half of the parsley and oregano. Season with salt and pepper then add oil and lightly toss.

3. Line a baking sheet with parchment paper and lightly oil. Arrange eggplant slices in a single layer on baking sheet and lightly season with salt and pepper and a light drizzle of oil. Then evenly place a heaping spoonful of mixture over top. Sprinkle the mozzarella evenly over each and bake in bottom section of oven for approximately 20 minutes.
4. Transfer onto serving plater and garnish with remaining parsley and hot peppers. Enjoy!