

Blackened Red Snapper With A Pepperjack Crawfish Cream Sauce

Prep Time:10 Min Cook Time:20 Min Total Time:30 Min

Serves 4

For The Sauce

- 1 lb crawfish tails (drained of fat)
- 1/2 onion (diced)
- 1/2 bell pepper (diced)
- 1 T minced garlic
- 1/2 stick butter
- 1 cup shredded pepperjack cheese
- 4 oz cream cheese
- 1 pint (2 cups) heavy cream
- Cajun seasoning to taste (onion and garlic powder can be used if needed)

For The Fish

- 4 red snapper filets (catfish is fine too)
- 2 T Cajun seasoning
- 1 T black pepper
- 2 T butter
- 1 T oil

Sauce

- 1

Melt butter

- 2

Saute onion and bell pepper in butter until tender

- 3

Add in garlic and saute for 30 secs

- 4

Pour in cream and cream cheese

- 5

Stir until smooth

- 6

Season to taste

- 7

Add in cheese

- 8

Stir until melted

- 9

Add the crawfish

- 10

Adjust seasoning if needed

- 11

Turn heat to low and keep warm while cooking the fish

Fish

- 1

Pat fish dry using a paper towel

- 2

Mix Cajun seasoning and black pepper together

- 3

Sprinkle mixture on both sides of the fish

- 4

Add oil and melt butter in a skillet on medium high heat

- 5

Add in fish and cook on both sides (3-4 mins per side)

- 6

Fish is cooked when it becomes flaky. Be careful not to overcook or burn. Adjust heat accordingly.

- 7

Serve sauce over the fish.

- 8

Enjoy!