

# Caramelo Covered-Dish Luncheon

## Fish Filet Veracruz

Recipe adapted from goya.com

Distribute only 10 copies

Serves 6

### Shopping list:

- 6 red snapper filets or other firm white fish
- Goya Adobo sauce
- 2 limes
- onion
- garlic
- 3 jalapeno chilies
- 2 medium tomatoes
- Tomato paste
- white wine
- clam broth
- capers
- olives stuffed with pimientos

### Ingredients:

- 6 fish filets
- ½ teaspoon Adobo sauce
- juice of 2 limes
- 2 tablespoons olive oil
- 1 medium onion, sliced into rings
- 2 cloves garlic, minced
- 3 jalapeno peppers *or to taste*, seeded and cut into thin strips
- 3 tablespoons tomato paste
- 1/8 teaspoon dried oregano
- ½ cup dry white wine
- 1 cup clam broth
- 2 tablespoons capers
- ½ cup olives

### Method:

1. Season filets with Adobo and lime juice. Set aside.
2. In a skillet, heat oil over medium heat. Stir in onion and cook, stirring often, until translucent, about 10 minutes.
3. Stir in the garlic and jalapenos. Cook 2 minutes.
4. Stir in tomatoes, tomato paste, wine and broth. Bring to a boil. Stir in capers and olives.
5. Add filets and carefully cover with sauce. Cook until fish flakes with a fork about 8-10 minutes.