



FISH with SALSA ROJA or SALSA VERDE or SALSA CHIPOTLE

Pescado en Salsa María Dolores

SERVES 4

- 4 fresh fish fillets (e.g. red snapper, approx. 150-200 g / 5-7 oz.)
- 2 jars (440g / 15 oz.) Salsa Roja, Verde or Salsa Chipotle María Dolores
- 3 tablespoons olive oil

METHOD

1. Heat 3 tablespoons of oil. Fry fish fillets.
2. Remove pan with the fillets from cooker and slowly pour Salsa María Dolores into it, while repeatedly shaking pan from one side to the other (for the salsa not to sputter).
3. Put back onto cooker, and leave over low heat, until the salsa is heated.
Serve immediately.

Serve with rice and tortillas.

In case you haven't got the latter, serve with rice only.

