

## ***Mustard-Roasted Fish***



### INGREDIENTS:

- 4 (8-ounce) fish fillets such as red snapper
- Kosher salt and freshly ground black pepper
- 8 ounces crème fraîche
- 3 tablespoons Dijon mustard
- 1 tablespoon whole-grain mustard
- 2 tablespoons minced shallots
- 2 teaspoons drained capers

### INSTRUCTIONS:

Preheat the oven to 425 degrees.

Line a sheet pan with parchment paper. (You can also use an ovenproof baking dish.) Place the fish fillets skin side down on the sheet pan. Sprinkle generously with salt and pepper.

Combine the crème fraîche, two mustards, shallots, capers, 1 teaspoon salt, and 1/2 teaspoon pepper in a small bowl. Spoon the sauce evenly over the fish fillets, making sure the fish is completely covered. Bake for 10 to 15 minutes, depending on the thickness of the fish, until it's barely done. (The fish will flake easily at the thickest part when it's done.) Be sure not to overcook it! Serve hot or at room temperature with the sauce from the pan spooned over the top.

SERVES 6-8