

Foolproof Baked Whole Red Snapper (The Easy Method I Use Every Time)

From: HoldMyGFBeer.com

Ingredients

- 1 whole red snapper, gutted and scaled
- 3-4 tablespoons butter, softened
- 4-6 cloves garlic, minced
- Salt
- Garlic powder
- Sazon seasoning
- Optional: lemon slices
- Optional: tomato slices

Optional Sheet Pan Produce

Scatter around the fish before baking:

- Onion slices
- Tomato wedges
- Zucchini
- Summer squash
- Mushrooms
- Asparagus
- Broccolini
- Bell peppers (if you enjoy them)
- Any other produce you have in the refrigerator

The fish seasons everything as it cooks, making an effortless one-pan dinner.

Instructions

1. Prepare the Fish

Preheat your oven to **400°F (204°C)**.

Pat the fish dry with paper towels.

Using a sharp knife, score both sides of the fish with several diagonal cuts from just behind the gills toward the tail. Cut deep enough to reach the meat without cutting completely through.

2. Add the Flavor

Mix the softened butter with the minced garlic.

Stuff the garlic butter into each score mark so the flavor melts directly into the thickest parts of the fish while it bakes.

Season both sides generously with salt, garlic powder, and sazón. Don't forget the cavity—it needs seasoning too.

If you'd like, tuck a few lemon or tomato slices inside the cavity. They're delicious but completely optional.

3. Build the Sheet Pan

Line a baking sheet with foil or parchment paper.

Place the fish in the center and scatter your favorite produce around it. Drizzle everything lightly with oil and season with a little salt.

4. Bake

Bake at **400°F** for approximately **30 minutes**, depending on the size and thickness of the fish.

There's no need to flip it.

The fish is done when the flesh is opaque and flakes easily with a fork.