



**Adobo Red Snapper with  
Chipotle Slaw**

# Ingredients

- 6 Red Snapper fillets, skin on, 6 to 8 ounces each
- salt and pepper
- 1 cup adobo sauce
- 1 cup mayonnaise
- 2 tablespoons [Fustini's Medium SELECT olive oil](#)
- Chipotle Slaw
- sliced tomatoes
- tortilla chips, crumbled

## Adobo

- 5 dried Guajillo Chilies
- 2 tablespoons [Fustin's Cayenne Crush olive oil](#)
- 1 small white onion
- 1 clove garlic
- 2 whole cloves
- 1 cinnamon stick
- 1/2 teaspoon cumin seeds
- 1 1/2 cups water
- Pinch salt

## Chipotle Slaw

- 2 cups shredded Red Cabbage
- 2 cups shredded Napa
- 1/2 cup fresh cilantro
- 1 tablespoon fresh lemon juice
- Splash [Fustini's Sicilian Lemon balsamic](#)
- 2 chipotle in adobo
- 1/2 cup mayonnaise
- 1 tablespoon [Pure Michigan honey](#)
- Salt and pepper

# Directions

## Step 1.

Season snapper fillets with salt and pepper. Combine the Adobo Sauce with the mayonnaise. Marinate the fish in the refrigerator for 30 minutes or up to 2 hours with half of the mayonnaise, reserving the rest for garnish.

Heat a tablespoon of Fustini's SELECT in a large skillet over moderate heat and add the snapper fillets. Sear on one side for several minutes and turn over and cook on the other side until just cooked.

## Step 2.

To serve, place some sliced tomatoes on the bottom of each service plate and top with a handful of tortilla chips. Top that with a generous spoonful of Chipotle Slaw and a snapper fillet. Garnish with a drizzle of the Adobo mayonnaise and a drizzle of Fustini's Chipotle olive oil

## Step 3. Adobo Sauce

Break apart dried chilies and discard seeds and stems. Heat Fustini's Harissa olive oil in a medium pot over moderate heat and add the white onion. Sauté for 3 to 4 minutes and add the garlic, cloves, cinnamon stick, and cumin seeds and sauté another 2 minutes, stirring frequently. Add the chilies and sauté another minute before adding the water and salt and bringing to a simmer. Reduce the heat to low and simmer mixture until the water is reduced by half. Remove the cinnamon stick, place it into a blender and blend until smooth. Press through a fine-mesh strainer and reserve.

## Step 4. Chipotle Slaw

Place cabbage and cilantro in a large bowl. Combine lemon juice, vinegar, Chipotle in Adobo, mayonnaise and honey in a blender and process until smooth. Season with salt and pepper and pour over cabbage and stir.