

BLACKENED SNAPPER WITH MAROON CARROT CURRY BROTH

Recipe courtesy of Michelle LeBleu, Executive Chef, Eron Field, Aramark.

4-6oz. snapper filets
1 tablespoon paprika
½ teaspoon cayenne
4 large potatoes
4 tablespoons butter
½ cup heavy cream
3lbs. Maroon carrot
4 tablespoons curry, toasted

Salt & Pepper to taste
1 medium fennel bulb-
halved, cored, and thinly sliced
1 Large bunch baby spinach, stemmed
½ Tablespoons garlic chopped
Salt & Pepper
3 tablespoons extra virgin olive oil
1 tablespoon butter

Make the mashed potatoes, set aside and keep warm. Sprinkle the spices on the top of the filets, and place spice side down. Cook the filets over high heat for 1 minute. Turn over. Transfer the skillet to a 350 degree oven and roast the snapper until they are just cooked through, about 6 minutes.

Place the maroon carrots into a juicer and reserve the liquid. (you can save the pulp for the maroon carrot granola) Pour 3 cups of carrot juice into a warm saute pan with the toasted curry. Heat until warm, whisk in butter. Season to taste.

To plate, place a mound of mashed potatoes in the center of a bowl then place the blackened snapper on top of it. Place the sautéed fennel around the potatoes then pour the broth over the snapper until there is approximately 1/2 inch in the bottom of the bowl. Place the sautéed spinach on top of the snapper in a ball, then serve.

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