

Baked Fish Fillets with Cherry Tomatoes and Capers

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Recipe source: [Carolina Fish Market](#)



INGREDIENTS:

- 12 ounces cherry tomatoes, more or less
- 1 tablespoon shredded lemon zest
- 8 cloves garlic, bruised
- 1-1/2 tablespoons salted capers, rinsed
- 1/3 cup olive oil
- 4 firm white fish fillets, such as Meagre, Corvina, Snapper (about 4 ounces each)
- Lemon juice
- Sea salt and cracked black pepper

DIRECTIONS:

- Preheat the oven to 350F.
- Place the tomatoes, lemon zest, garlic and capers in a baking dish. Drizzle with half of the oil and bake for 20 minutes.
- Add the fish fillets to the baking tray, drizzle with the remaining oil and cook for a further 15-20 minutes or until golden and cooked through.
- Drizzle with lemon juice and sprinkle with salt and pepper. Serve.