

## **Mardi Gras Grouper**

2 pounds grouper fillets  
1/4 cup lemon or lime juice  
1 medium onion, diced  
1/2 medium green pepper, diced  
1/2 medium red or orange pepper, diced  
1 medium tomato, peeled, seeded and diced 1 tablespoon unsalted butter  
1 tablespoon extra virgin olive oil  
salt and fresh ground pepper to taste  
1-1/2 cups (6 ounces) shredded mozzarella cheese  
1/3 cup sliced black olives

Preheat oven to 350 degrees.

Put fish fillets in a shallow container. Pour lemon or lime juice over fish and marinate in refrigerator for 30 minutes. In the meantime, sauté onion, green and red (or orange) peppers in butter and olive oil for five minutes. Peel-and- seed tomatoes, add to sauté pan and cook for additional two minutes. Set to one side.

Remove fish from marinade, drain well and place skin side down in a lightly greased 13 x 9 x 2-inch baking dish. Sprinkle lightly with salt and fresh ground pepper. Spoon vegetable mixture over fish, cover with grated mozzarella cheese and bake at 350 degrees for 20 minutes or until fish flakes easily when tested with a fork. Remove from oven and sprinkle with sliced black olives, while piping hot.

Yield: 4 servings