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# Seared Snapper With Beurre Blanc

2 portions

One 6-8 oz. piece of snapper  
2 oz. unsalted butter  
1/2 cup arugula  
1/4 cup fennel, thinly shaved  
4 sprigs of thyme  
1/4 cup white wine  
1 tbsp. white wine vinegar  
1 shallot, diced  
A pinch saffron (about 6 threads)  
Zest and juice of one small orange  
2 oz. unsalted butter, cubed  
1/2 cup of quinoa, cooked to package directions  
2 tbsp. cucumbers, diced  
2 tbsp. heirloom tomatoes, diced  
1 tbsp. red onion, diced  
1 clove of garlic, minced  
1/2 tsp. mint, chopped  
1/2 tsp. basil, chopped  
1/2 tsp. parsley, chopped  
1/2 tsp. dill, chopped  
1/2 tsp. tarragon, chopped  
Zest and juice of two lemons  
1 tsp. white wine vinegar  
1 tsp. extra virgin olive oil  
Salt and pepper to taste

**1** Cook quinoa to package instructions and place in refrigerator to cool completely. While it cools, place white wine, shallot, saffron, white wine vinegar and orange juice and zest into a small sauce pot over medium heat. Allow to reduce until a slightly loose, syrup-like texture is formed. Remove from heat and whisk butter into sauce a few cubes at a time. Strain, then set aside.

**2** Place herbs and diced vegetables into a bowl with the cooked quinoa. After setting aside one teaspoon of lemon juice, add the remainder along with the lemon zest, garlic, white wine vinegar and olive oil. Season to taste with salt and pepper, mix well and set aside.

**3** Pat dry the snapper, then season lightly with salt and pepper on both sides. Place a non-stick or heavy duty pan on a burner over high heat. Drizzle the canola oil into the pan. Once it's shimmering and hot, add the snapper, skin side down. Once the fish is golden brown on the bottom side, about 5 minutes, flip and add butter and thyme to pan. Lower heat, basting snapper with a spoon until cooked.

**4** Place quinoa tabbouleh in the center of a plate and top it with the snapper. Spoon beurre blanc over fish. Separately, toss arugula and fennel in a bowl with a small drizzle of olive oil, the reserved lemon juice and salt and pepper till coated. Place arugula salad over fish and serve.