

# Get Engaged Pensacola Recipes

## GROUPER EN PAPILOTTE by NANCY AND GUS SILIVOS

### Ingredients:

7oz. Grouper Filet – Thin to medium thickness  
¼ C. Zucchini, julienne cut  
¼ C. Yellow Squash, julienne cut  
1 tsp. Shallots, minced  
2 C. Fresh Spinach  
1oz. Butter  
1 oz. White wine  
3 to 4 each Mushrooms, sliced  
Chopped parsley, for garnish  
½ Parchment Sheet  
2oz. Heavy cream  
¼ tsp. Garlic, minced  
To taste Salt and Pepper

### Instructions:

Preheat oven to 475 degrees. Place parchment paper on a cooking pan. Fold paper in half. On bottom center, place leaf spinach and top with grouper. Season with salt and pepper. Top with Julienne vegetables, shallots, mushrooms, whole butter and wine. Season with Salt and pepper. Pull top sheet to cover. Start folding and crimping from one corner all the way around to other corner, maintaining a tight seal. Place in oven 12 to 16 minutes to bake. In sauté pan, add cream and garlic. Reduce to sauce consistency.