

## Fish/Fish En Papillote

- A: parchment paper
- B: 1# white fish (~4 fillets)  
2t caper brine
- C: 4 sprigs thyme  
salt and pepper to taste
- D: 4 roma tomatoes  
4t capers

1. Lay out paper (A) and oil lightly with olive oil sprayer.
2. Add (B), then (C), then (D).
3. Seal paper, bake 400F 15-20 minutes.

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*From the kitchen of David and Jennifer Deaven*