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**RECIPE FOR GROUPER CHEEKS**

Experience the sumptuous flavors of the ocean with the **Recipe for Grouper Cheeks**. A mouthwatering seafood delicacy, expertly seasoned and sautéed to perfection, awaits to delight your taste buds. Dive into seafood paradise!

### EQUIPMENT

* Skillet
* Cutting Board and Knife
* Measuring spoons
* Tongs
* Garlic Press
* Plate and Garnish

### INGREDIENTS

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* 1 pound grouper cheeks
* 2 tablespoons olive oil
* 2 cloves garlic minced
* 1/4 cup all-purpose flour
* 1/2 teaspoon paprika
* Salt and pepper to taste
* 1 lemon sliced
* Fresh parsley for garnish

### INSTRUCTIONS

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* **Patience & Prep:** Ensure grouper cheeks are patted dry and seasoned with salt and pepper.
* **Sizzle & Saute:** Heat olive oil in a skillet over medium heat, add minced garlic, and sauté until fragrant.
* **Flour Power:** Dredge grouper cheeks in flour mixed with paprika, coating them evenly.
* **Golden Perfection:** In the same skillet, cook the cheeks until golden brown on both sides, ensuring a crisp exterior.
* **Zesty Elegance:**Squeeze lemon juice over the cooked cheeks for a burst of zesty flavor.
* **Garnish & Serve:** Plate the cheeks, sprinkle fresh parsley, and serve immediately for a delightful seafood feast!