RED SNAPPER DIJON OVER SPINACH

3 TBS DIJON MUSTARD 1 10 OZ BAG OF SPINACH

3 TBS ITALIAN DRESSING 1 CUP CHOPPED TOMATOES

4 SIX OUNCE SNAPPER FILLETS 4 LEMON WEDGES

1/4 CUP CHOPPED ONION

PREHEAT GRILL. PLACE PERFORATED ALUMINUM SHEET ON UPPER WARMING RACK. STIR MUSTARD AND DRESSING WITH WHISK. PLACE FISH ON GRILL AND BASTE WITH HALF OF THE MUSTARD MIXTURE. CLOSE LID AND BROIL FOR SIX MINUTES. WHILE FISH COOKS, COMBINE ONION AND REMAINING MUSTARD MIX IN LARGE SKILLET OVER MEDIUM HEAT. COVER AND COOK 2 MINUTES. ADD HALF OF SPINACH, COVER AND COOK 1 MINUTE UNTIL SPINACH WILTS. ADD REMAINING SPINACH AND TOMATO, COVER AND COOK 1 MORE MINUTE. STIR WELL TO COMBINE. SERVE OVER SPINACH MIXTURE. SERVE WITH LEMON WEDGES AND A SIDE DISH (BOIL-IN-BAG RICE).