

Almond Parmesan Cod Fillets

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This one-dish fish entree is an easy weekday dinner that brings a gourmet flair to the table in 25 minutes. Tender cod filets are seasoned and baked on a bed of slowly cooked onions that impart a subtle sweetness to the succulent fish. Zesty Parmesan cheese is combined with sliced, toasted almonds for a decadent and rich coating that makes this fish an instant classic that you will want to make again and again.

Ingredients:

- 1 Tbsp butter
- 1 small onion, sliced thinly
- 4 (6 oz) cod fillets
- 1 tsp seasoned salt
- ½ tsp dill weed
- ¼ tsp pepper
- ¼ c. Parmesan cheese, grated
- ¼ c. mayonnaise
- 1 Tbsp parsley, minced
- 1 Tbsp lemon juice
- 2 Tbsp sliced almonds, toasted

Directions:

1. Preheat oven to 400 degrees F. Place butter in a 13x9-inch baking dish and bake until butter is melted.
2. Sprinkle onion over bottom of baking dish. Arrange cod fillets evenly over onion slices and sprinkle with salt, dill and pepper.
3. Combine Parmesan cheese, mayonnaise, parsley and lemon juice in a bowl and whisk until well combined. Spread evenly over fish.
4. Bake, uncovered, at 400 degrees for 18-20 minutes or until fish flakes easily with a fork. Sprinkle with almonds and allow to cool 5-10 minutes before serving.

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