

Baked Cod with Herbed Cheese

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A simple, hearty dish loaded with flavors, this Baked Cod with Herbed Cheese only takes 5 minutes to prepare. The rustic dish pairs perfectly with crusty french bread and good wine, and can turn any night into a memorable meal. A few ingredients - cod, cheese, and canned tomatoes- are baked together into a one-dish meal that is bursting with unique flavors.

Ingredients:

2 Tbsp butter, melted
2 lb fresh cod fillets
1 (4 oz) package Boursin or other herbed cheese, room temperature
1 (14.5 oz) can diced tomatoes with garlic, onion, and pepper, drained
salt and ground black pepper, to taste
2 Tbsp shredded Parmesan cheese

Directions:

1. Preheat oven to 400 degrees F.
2. Coat bottom of baking dish with melted butter and arrange cod fillets evenly in the dish.
3. Spread fillets with Boursin cheese. Pour tomatoes over fillets and season with salt and pepper. Sprinkle with Parmesan cheese and top with remaining 1 Tbsp of butter.
4. Bake, uncovered, for 25 minutes or until the fish is cooked through. Serve hot.

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