

# Baked Cod with Roasted Red Pepper & Horseradish Sauce

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*A simple cod recipe adds a flavorful and exciting entree to your table any night. Roasted red peppers, tangy horseradish and flavorful Worcestershire sauce are combined into a creamy sauce and baked with tender cod filets. The addition of crushed Cajun snack mix adds a zesty, crunch flavor to the cod and makes it the highlight of any dinner plate.*

## Ingredients:

1 (6 oz) jar roasted red peppers, drained, patted dry, and diced  
1 c. horseradish sauce  
8 dashes Worcestershire sauce  
4 large cod fillets  
garlic pepper seasoning  
1 c. crushed cajun-seasoned snack mix

## Directions:

1. Preheat oven to 375 degrees F.
2. In food processor combine roasted red peppers, horseradish sauce, and Worcestershire sauce. Pulse until smooth and transfer to a bowl. Set aside.
3. Pour  $\frac{1}{4}$  c. roasted red pepper sauce into 13x9 inch baking dish and coat bottom. Place fish in baking dish and season with garlic pepper. Cover fish with remaining sauce and sprinkle fillets with Cajun snack mix.
4. Bake until crumbs start to brown and fish is cooked through, approximately 20-25 minutes.

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