

# Cod with Cilantro and Lime

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*A simple Latin-inspired Cod recipe will spice up your dinner with a few simple ingredients! Tender cod filets are served with fresh lime, zesty onions, and flavorful cilantro, and baked in foil for a moist and simple dish bursting with unique flavors. You can make the foil packets before work and simply bake the fish for an easy dinner, or try them on the grill for an exciting alternative to burgers and bratwursts.*

## Ingredients:

2 lb cod fillets  
¼ tsp pepper  
1 tbsp minced onion  
1 clove garlic, minced  
1 Tbsp olive oil  
1 ½ tsp ground cumin  
¼ c. fresh cilantro, minced  
2 limes, sliced into thin slices  
2 Tbsp butter

## Directions:

1. Preheat oven to 375 degrees F.
2. Prepare two large 15"-12" pieces of heavy duty foil by greasing lightly with nonstick cooking spray or oil. Place each fillet on the center of a piece of foil and sprinkle with pepper. Set aside.
3. In small saucepan, heat oil over medium heat. Saute garlic and onion until tender and aromatic. Stir in cumin and saute 1 minute. Spoon over fillets and top with fresh cilantro.
4. Layer each fish with sliced lime, and drizzle with 1 Tbsp melted butter. Fold foil around fish and seal tightly.
5. Place on baking sheet and bake for 35-40 minutes or until the fish flakes easily with a fork.

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