

Marmalade Baked Cod

Serves 4

June 2015, by Camine Pappas

INGREDIENTS:

4, 6 oz. cod filets, patted dry
1 T steak seasoning
1 t kosher salt
2 T olive oil
½ C orange marmalade

DIRECTIONS:

Rub half the oil over the cod, and place in a glass baking dish, about ½ inch apart. Sprinkle with the kosher salt and spread the marmalade over the filets, covering the entire top.



Bake in a 400 degree F oven for about 18-20 minutes, or until you see some bubbling and the fish is opaque. Remove and set on trivet with foil over the top, as fish will continue to finish cooking after you remove it.

Serve with rice. I also served it with zucchini slices cooked in butter with a little kosher salt. Add some cilantro to the rice or garnish the dish with it.

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