

Baked Alaskan Cod in a Garlic Wine Sauce



Ingredients :

- 1 1/2 lbs Alaskan cod
- 4 tbsp grated parmesan cheese
- 1 tsp lemon zest
- 1 tbsp fresh chopped parsley
- 2 cloves of garlic (pressed with a garlic press)
- 1/2 tsp of paprika
- 4 tbsp of melted butter
- 1/2 cup of Moscato white wine
- 1 cup of trio tomatoes sliced in half
- salt and pepper to taste

Directions:

1. In a bowl mix parmesan cheese, paprika, lemon zest, garlic and parsley. Set aside
2. Brush both sides of the Cod with the melted butter.
3. Sprinkle on the cod the seasoning mixture. The melted butter will make it stick to the Cod. Do both sides.
4. Place on a baking sheet. spread the tomatoes on the sides of the Cod and season them with salt and pepper. Pour the wine around the Cod.
5. Preheat oven to 375 degrees. Bake for 20-25 minutes, then broil (550 degrees) for 3 minutes. Remove from oven and let rest 2 minutes before plating.
6. Place the whole fish on a platter and pour the juices and tomatoes over the fish. Try not to eat it all yourself. It's that good.