



Savory Skillet-Simmered Cod



This recipe calls for:

RAGÚ® Kettle Cooked Marinara Pasta Sauce

Prep time

10 minutes

Cook time

15 minutes

Servings

4

Ingredients

- 1 tbls olive oil
- 1-1/2 cup grape or cherry tomatoes
- 4 cloves garlic, thinly sliced
- 2 tbls capers, rinsed
- 1 jar (24 ounces) RAGÚ® Kettle Cooked Marinara Sauce
- 1 large lemon, zested, halved
- 5 cod fillets (5-6 oz. each), about 1-inch thick
- 1/2 cup loosely packed fresh flat Italian parsley, basil or dill, coarsely chopped

Instructions

1. Heat oil in large skillet on medium-high heat. Add tomatoes; cover with lid. Cook 3-4min. or until skins begin to brown, shaking pan occasionally.
2. Stir in garlic and capers; cook 30 seconds, stirring constantly. Add sauce and half the lemon zest to pan.
3. Arrange fish in sauce mixture. Cover with lid. Cook on medium-low heat 8-10 min. or until fish is done (145°F). Squeeze half the lemon over fish; sprinkle with herbs and remaining lemon zest. Serve with remaining lemon half, cut into wedges.

Tip:

Prepare using another mild white fish such as haddock or halibut.