



Baked Cod with Fresh Herb Streusel & Garden-Fresh Tomato Sauce

The quick trick is to prepare the streusel and tomato sauce ahead of time

Garden Fresh Tomato Sauce:

- 1 Tablespoon olive oil
- 1/2 onion, finely sliced
- 2 garlic cloves, minced
- 2 Tablespoons tomato paste
- 2 large fresh tomatoes, grated, skin chopped
- 1/4 teaspoon granulated sugar
- 1 teaspoon sweet paprika
- 1/8 teaspoon ground cinnamon; ground red pepper to taste
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/2 cup water

Prepare Tomato Sauce: Using 10-inch skillet, heat 1 Tablespoon oil. Cook sliced onions until lightly brown, about 5 minutes; add garlic; cook 1 minute. Stir in tomato paste; mix into onion mixture. Add the grated tomatoes, sugar, paprika, cinnamon, and as desired ground red pepper; cook for a few minutes. Add salt and pepper to taste. To

thin the sauce, slowly add about 1/2 cup water; bring to a boil; cook to blend flavors until desired sauce consistency. Set aside to stay warm.

Baked Cod with Fresh Herb Streusel

4 (5 to 6 oz.) cod fillets or fish of your choice

Kosher salt and freshly ground black pepper

1 cup loosely packed mixed fresh herb leaves (dill, parsley, cilantro)

1-1/2 Tablespoons fresh lemon juice

1 teaspoon yellow mustard

1/4 cup plain breadcrumbs

Olive oil as desired for drizzling

1. Preheat oven to 425 degrees F. Line a baking sheet with parchment paper.
2. Place fillets on the prepared baking sheet; season with salt and pepper.
3. In a food processor or blender, combine herbs, lemon juice, and mustard and pulse until chopped finely. Stir in breadcrumbs; season with salt and pepper.
4. Generously spread the crumb mixture over the fish fillets. Bake, uncovered, for 10 to 12 minutes or until cooked through.
5. Spoon the warm tomato sauce onto a serving plate; arrange the baked cod on the sauce; and drizzle olive oil over the fillets. Serve warm. Yield: Serves 4

Cook's Note: I used fresh dill, parsley, and cilantro, but you can mix and match any of your favorite herbs into the topping.

Recipe Inspired by: Kim Kushner, *The Modern Table*, Recipe - *15 Minute Herb Crumbled Fish* p. 90. Note: The herb crumb can be prepared in advance; stored in the refrigerator for up to 3 days or in the freezer for 1 month.

About the Recipe: Happiness is the warm summer sunshine, helping to grow those fresh herbs and juicy tomatoes that make our suppers delicious. This recipe combines summer's best. It's easy to make because the sauce as well as the herb streusel can be prepared ahead of time. The fish cooks in about 12 minutes and is served on the warm tomato sauce. Easy and delicious – What a great combination!