



# *Lemon-Herb Cod with Crispy Garlic Potatoes*

## INGREDIENTS:

### GARLIC POTATOES

- 1 tbs olive oil
- 1 tbs butter
- 2 yukon gold potatoes, sliced into thin rounds
- 2 garlic cloves, chopped
- 1 tsp granulated garlic (optional)
- 1 tsp salt and pepper mix
- flour for dusting

### FISH

- 2 (6oz each) cod filets
- 2 sprigs of thyme
- 1 tsp dry oregano
- 1 lemon, sliced thin
- 2 tsp salt and pepper mix

## DIRECTIONS:

1. Toss all garlic potato ingredients well in a bowl (except flour).
2. Once evenly combined, lightly dust with flour.
3. In a medium-high heat saute pan, with just enough olive to coat the bottom of the pan, lightly brown both sides of potatoes and set aside.
4. In a piece of foil (you will need two separate for each filet) shingles potatoes in the foil evenly across the bottom.
5. Season both sides of the fish with salt, pepper, and oregano.
6. Place fish on top of potatoes and place lemons on top with sprigs of thyme.
7. Close foil and grill or bake at 350F degrees for 15-20 minutes
8. Remove and eat immediately!

