



RECIPE | TOMATOES

COD WITH TOMATOES & CAPERS



35 min

15 min
PREP.

20 min
COOKING



4



Medium

INGREDIENTS

Recipe created by *Isabella Saba*

2 dry pints Pure Flavor® Azuca Red Cherry Tomatoes
5 garlic cloves, minced
4 strips bacon, chopped
1 red onion, diced
1 lemon, juiced & zested
2 lbs cod fillets
1 cup water
1 cup white wine

½ cup parsley, chopped
4 tbsp butter
4 tbsp capers
3 tbsp olive oil, divided
2 tbsp tomato paste
1 tbsp paprika
1 tsp red pepper flakes
 Salt & pepper, to taste



DIRECTIONS

- 1 Brush fillets with 1 tablespoon of oil, and season with salt & pepper. Broil on high for 10 minutes until cooked.
- 2 Heat remaining olive oil in a large pan over medium heat. Sauté onion until softened.
- 3 Add bacon, garlic, red pepper flakes, zest, and tomatoes to pan and continue to sauté until tomatoes burst.
- 4 Next add paprika, tomato paste, water, and wine to pan and bring to boil. Reduce heat and simmer for 10 minutes.
- 5 Stir in butter, capers, and parsley to combine.
- 6 To serve, spoon sauce generously over fish.

Pro Tip: Serve fish and sauce over roasted potatoes for a complete meal.

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