

Cod with Tomato Cream Sauce

Ingredients

1 1/4 lb cod, cut into 4 pieces	3/4 cup white wine
3 tsp chopped fresh thyme, divided	1 14 oz can diced tomatoes
1/2 tsp salt, divided	1/4 cup heavy cream or half & half
1/3 tsp fresh ground pepper	1/2 tsp cornstarch
1 tbsp extra virgin olive oil	
1 shallot, chopped	
2 cloves garlic, minced	

Directions

Season fish with 1 tsp thyme, 1/4 tsp salt & pepper. Heat oil in a large skillet over medium heat. Add shallot, garlic and 1 tsp thyme; cook, stirring, until beginning to soften, about 1 minute. Add wine, tomatoes, and the fish to the pan; bring to a simmer. Cover and cook until the fish is cooked through, 4-6 minutes. Transfer to a large plate; keep warm.

Whisk cream and cornstarch in a small bowl. Add to the pan, along with the remaining 1 tsp thyme and 1/4 tsp salt. Cook, stirring, for 1 minute. Divide the fish and sauce among 4 shallow bowls.

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