

# Baked Cod with Anchovies and Lime

Recipe courtesy of *Chef Marcela Valladolid*

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## Ingredients:

Two 6-ounce cod fillets, pinbones removed  
Salt and freshly ground black pepper  
6 very thin lime slices, plus lime wedges for serving  
8 anchovy fillets, thinly sliced lengthwise  
2 tablespoons chopped pitted kalamata olives  
2 tablespoons minced drained capers  
2 teaspoons chopped fresh rosemary  
2 tablespoons olive oil

## Directions:

Preheat the oven to 425°F.

Place the cod fillets in a glass baking dish and sprinkle with salt and pepper. Top each fillet with 3 lime slices and then with the anchovies, dividing them equally. Sprinkle the fillets with the olives, capers, and rosemary. Drizzle with the olive oil.

Bake for 18 minutes, or until the fish is cooked through. Serve with lime wedges. Serves 2