

Cod Puttanesca

30–35 Min

Preparation

1. Heat an ovenproof pan, then add olive oil, anchovies, and capers. Stir gently for a few minutes until the anchovies dissolve into the oil. Add the cherry tomatoes and Kotányi seasoning for Vegetables. If needed, add a little water and cook for 15 minutes until the sauce thickens.
2. Preheat the oven to 200 °C. Pat the cod dry with paper towels, season with salt and pepper on both sides, and place it in the sauce. Transfer to the oven and bake for 10–12 minutes (depending on the thickness of the cod). Remove and serve with a drizzle of olive oil and focaccia or bread.

Ingredients 2 Portions

= Kotányi Produkte

2 tbsp	Olive oil
Tbsp	Capers
250 g	Cod fillet
300 g	Cherry tomatoes
80 g	Olives
1 tbsp	Grill Vegetables Seasoning Mix
	Salt and pepper, to taste