



Braised Cod with Chorizo, Mushrooms, Tomatoes and Olives

Makes 10 portions

Ingredients:

5 each	Yukon Gold Potatoes
1 lb.	Cremini Mushrooms – 1/4 " slices
10 each	Plum Tomatoes, peeled, seeded and diced
3 oz.	Spanish Chorizo – cut into 1/8" slices
24 each	Black Olives – nicoise or Kalamata, pitted
2	Garlic Cloves – minced
10	Cod fillets – 5-6 ounces each. Skinned
5	Thyme Sprigs
½ cup	Parsley, chopped
6 tbsp.	Butter, sliced
4 tbsp.	White Wine
5 tbsp.	Extra Virgin Olive Oil
4 tbsp.	Fresh Lemon Juice
To taste	Salt and Pepper
2 cups	Baby Spinach

Directions:

Heat oven to 350 degrees.

In boiling water cook the potatoes until tender, remove and cool. Peel and slice the potatoes into ¼" slices

In an enameled cast iron casserole, place the potato slices, mushrooms, diced tomatoes, chorizo, olives and garlic.

Place the fish fillets on this mixture. Top with the thyme, parsley, butter, wine, olive oil and lemon juice.

Season with salt and pepper.

Cover the casserole, bring to a simmer. Place casserole in the oven and cook until the cod is cooked through – about 10-15 minutes.

Remove from the oven, add in the spinach – allow to wilt.

To Serve:

Remove the fish fillet, set aside

Arrange the vegetable, chorizo mixture on the plate.

Top with the fish fillet, spoon some of the cooking liquid around the plated fish