



Easy



15 – 30 minutes

# Oven baked cod with pesto crust

SERVES: 4

PREPARATION TIME: 10 minutes

COOKING TIME: 10 minutes

## Ingredients

- 2 tbsp Filippo Berio Sun Dried Tomato Pesto
- Zest of one lemon
- 75g fresh breadcrumbs
- 2 tbsp Parmesan cheese, finely grated
- 4 white fish fillets such as cod or haddock about 150g-250g each

## Method

1. Pre-heat the oven to 180C (fan assisted)/400F/Gas Mark 6. In a bowl, mix together the Filippo Berio Sun Dried Tomato Pesto, lemon zest, breadcrumbs and Parmesan cheese.
2. Place the fish onto a large baking tray and top with the pesto and breadcrumb mixture. Bake in the oven for 8-10 minutes or until the fish is cooked. The fish should be opaque and the crust golden.
3. Serve with steamed green beans coated with a tsp of Filippo Berio Classic Pesto.