



Cod Surprise

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 Fresh or frozen piece of Cod - 1 Large or 2 small cloves of garlic, chopped roughly - 1 Large slice of green pepper - 1 Large slice of Onion - 1 Tablespoon of salt - 1 Tablespoon chili powder - 1 Spring of Rosemary - And a nice dab of butter:)

Instructions

STEP 1 Get a nice sized piece of foil paper that will be good to make a pouch for the fish. Add your fish in the center. Add salt, chili powder, rosemary, onions, green pepper, garlic and place the butter right on top. STEP 2 Make a pouch with the foil paper so that the fish is all tucked in and all sides are sealed. STEP 3 Place in oven on a coking sheet at 400 degrees F, and let bake for 20 minutes. Open up the pouch a bit from the top and let cook for 10 more minutes TIP: When serving, keep in foil paper. Open the top part and serve like that. It just seems like you are receiving a gift. Cheers!