



# Dynamite Cod Fillets

NIBBLEDISH CONTRIBUTOR

## Ingredients

4 cod or other fish fillets  
black pepper

For the dynamite sauce:

4 teaspoons Tobiko / fish roe  
4 teaspoons of Mayo / adjust for your taste  
a squeeze of Horseradish mustard  
garlic powder  
dash of soy sauce

## Instructions

Mix all ingredients for the dynamite sauce. Defrost the cod fillets per package instructions, pat dry with paper towel, sprinkle with black pepper and arrange in oven safe dish. Spread the dynamite sauce on top. Bake for 20 min @ 375F, then broil for 4 minutes.

Serve with potato salad or steamed Jasmine Rice and your favorite veggies.