

Sheet Pan Tavern Battered Cod



INGREDIENTS

6	Pieces	<u>Tavern Battered® Cod Fillets</u> 2-3 oz.
3	Tablespoons	Olive Oil
1	Tablespoon	Lemon Juice, Fresh
1/2	Teaspoon	Thyme, Chopped, Fresh
1/2	Teaspoon	Parsley, Chopped, Fresh
1/2	Pint	Cherry Tomato Blend
1/4	Each	Yellow Bell Pepper Rings
1/2	Each	Zucchini, Sliced
1/2	Each	Lemon, Sliced
1	Each	Julienne Red Onion
	To Taste	Salt And Pepper

FEATURED PRODUCTS:

MENU PARTS: [Entrees](#)

Made with fresh vegetables and tender fillets, this simplified dish is not only easy to prepare, but it is also delicious!

DIRECTIONS

1. Arrange veggies and lemon slices on a sheet pan and lightly drizzle with olive oil.
2. Arrange the Tavern Battered® Cod over the top of the veggies and bake in a 375° F oven for approximately 14 minutes or until 165°F internal temperature. Serve Hot.