

Lemon Pepper Cod over Wilted Spinach

1 lb Cape Covellet Frozen Cod Fillets
3 Tbsp olive oil, divided
1 Tbsp butter, melted
1 Tbsp fresh lemon juice
1 tsp salt, divided
12 oz fresh baby spinach
1 cup cherry tomatoes, sliced
2 cloves garlic, minced
1 tsp shredded lemon rind
1 tsp coarsely ground pepper

Thaw cod fillets according to package directions. Preheat broiler. Pat cod fillets dry with paper towels and place on broiler pan sprayed with non-stick cooking spray. Combine 1 Tbsp olive oil, butter, lemon juice and 1/2 tsp salt, brush evenly over cod fillets. Broil cod 3 to 4 inches from heat for 8 to 10 minutes or until cod flakes easily when pierced with a fork. Meanwhile, heat remaining olive oil in large skillet. Add spinach, tomatoes, garlic and remaining salt, sauté over MEDIUM heat until spinach is wilted, about 4 to 6 minutes. Serve cod over spinach and season with lemon rind and pepper. 4 servings.