



Niçoise-Style Roasted Cod & Garlic Bread

with Tomatoes, Olives & Rouille



20-30min



2 Servings

Smoked paprika is a powerhouse of a spice—made from sweet red chilies that have been smoked and dried. Despite its red hue, the heat level is mild with a delicious smokiness. We use this vibrant spice in a lively tomato sauce studded with olives, roasted bell peppers, and garlic. We then braise cod fillets in this flavorful sauce until tender and flaky. Garlic bread is the perfect side for sopping up all of the goodness.

What we send

- 1 bell pepper
- garlic (use 2 large cloves)
- 1 can whole peeled tomatoes
- 1 oz Castelvetrano olives
- 1 ciabatta roll ¹
- 10 oz pkg cod fillets ²
- smoked paprika (use 2 tsp)
- 1 oz mayonnaise ^{3,4}

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

Tools

- medium ovenproof skillet
- microplane or grater

Allergens

Wheat (1), Fish (2), Egg (3), Soy (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 560kcal, Fat 28g, Carbs 45g, Protein 34g



1. Roast pepper

Preheat oven to 450°F with a rack in the center. Roast **pepper** directly over a flame or under a broiler, turning occasionally, until skin is blackened, 5-6 minutes. Transfer to a bowl, cover tightly with plastic, and let cool slightly.



2. Prep ingredients

Peel **2 large garlic cloves**. Thinly slice 1 clove, keeping the 2nd whole. Using kitchen shears, cut **tomatoes** in the can until coarsely chopped. Slice **olives**. Split **ciabatta** and drizzle with **oil**. Pat **cod** dry, drizzle with **oil** and season with **salt** and **pepper**. Peel **roasted pepper** under running water, and remove stem and seeds. Pat dry and coarsely chop.



3. Sauté aromatics

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high until shimmering. Add **sliced garlic** and cook until fragrant, 10-20 seconds. Add **2 teaspoons smoked paprika** and **all but 1 tablespoon roasted peppers** and cook 1 minute.



4. Make sauce

Add **tomatoes and its liquid** and **olives**; season with **salt** and **pepper**. Bring to a boil and simmer over medium high heat until liquid is reduced by half, 5-7 minutes.



5. Make rouille

Meanwhile, finely chop **remaining roasted peppers** and transfer to a small bowl. Finely grate **1/8 teaspoon garlic** from whole clove, and add to bowl along with **mayonnaise**, **1 tablespoon oil** and **a generous pinch salt and pepper**. Add **1 1/2 teaspoons vinegar** and stir until smooth.



6. Finish & serve

Add **cod** to skillet and transfer to center oven rack. Place **ciabatta** directly on rack next to skillet and roast both until **fish** flakes easily and **bread** is toasted, 5-8 minutes. Lightly rub **rest of the whole garlic clove** over cut sides of **bread**. Serve **bread** with **cod**, **sauce**, and **rouille**. Enjoy!