



Cod St. Jacques Gratin

with Spinach



30min



2 Servings

We've made it easy to make a classic French bistro meal at home! We love the ease of this dish—not only does it come together in one skillet, but it's a textural playground! It's full of flaky pieces of cod, silky spinach, a creamy, rich sauce, and a crispy breadcrumb topping. And the best part? This restaurant-style dinner is ready in 30 minutes!

What we send

- 1 yellow onion
- garlic
- 10 oz pkg cod fillets ³
- 1 ciabatta roll ²
- 3 oz baby spinach
- ¼ oz curry powder
- 1 pkt seafood broth concentrate ^{3,4}
- 3 oz mascarpone ¹
- ¼ oz fresh parsley
- 1 lemon

What you need

- kosher salt & ground pepper
- olive oil
- butter ¹
- all-purpose flour ²

Tools

- medium ovenproof skillet
- microplane or grater

Allergens

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

Nutrition per serving

Calories 770kcal, Fat 54g, Carbs 41g, Protein 36g



1. Prep ingredients

Thinly slice **¾ cup onion**. Finely chop **2 teaspoons garlic**. Pat **cod** dry, then cut into 2-inch pieces. Season with **salt** and **pepper**.



2. Make breadcrumbs

Tear **ciabatta roll** into small pieces. In a medium bowl, toss ciabatta with **2 tablespoons oil** and **1 teaspoon of the chopped garlic**. Season with **salt** and **pepper**. Preheat broiler with a rack in the top position.



3. Cook veggies

Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **spinach**, in large handfuls, and cook, stirring, until just wilted, 1-2 minutes. Transfer to a plate. Melt **1 tablespoon butter** in same skillet over medium-high heat. Add **onions** and a **pinch each of salt and pepper** and cook, stirring, until onions are softened and lightly browned, 2-3 minutes.



4. Make sauce

Stir **4 teaspoons flour**, **1 teaspoon curry powder**, and **remaining garlic** into skillet with **onions**. Cook, stirring, about 1 minute. Add **seafood broth concentrate** and **1 cup water**; bring to a boil. Add **cod** to skillet and simmer over medium heat, gently stirring occasionally, until fish easily flakes, 3-4 minutes.



5. Broil breadcrumbs

Remove skillet from heat, then gently stir in **spinach** and **mascarpone**. Top skillet with **breadcrumbs**. Broil on top oven rack until breadcrumbs are crisp and golden brown, 2-3 minutes (watch closely as broilers may vary).



6. Finish & serve

Coarsely chop **parsley leaves and stems**. Finely grate **all of the lemon zest**, then cut remaining lemon into wedges. Top **cod St. Jacques** with chopped parsley and lemon zest. Serve **lemon wedges** on the side for squeezing over top, if desired. Enjoy!