

# DINNERLY

## PREMIUM Cod en Papillote

with Buttery Potatoes, Spinach & Tomatoes



30-40min



2 Servings

#### WHAT WE SEND

- 2 Yukon gold potatoes
- 5 oz baby spinach
- 1 plum tomato
- ¼ oz fresh thyme
- 10 oz pkg cod fillets <sup>4</sup>
- 1 lemon

#### WHAT YOU NEED

- olive oil
- butter <sup>7</sup>
- kosher salt & ground pepper
- garlic

#### TOOLS

- rimmed baking sheet
- parchment paper
- microwave

#### ALLERGENS

Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 0kcal



#### 1. Prep oven & parchment

Preheat oven to 450°F with a rack in the center. Place a rimmed baking sheet in oven to preheat. Cut 2 pieces of parchment into 12- x -18" rectangles and lightly grease with oil.

Place 2 **tablespoons butter** in a small bowl; set aside to soften.



#### 2. Prep potatoes & spinach

Scrub **potatoes**, then slice into ¼-inch thick rounds. Transfer to a large microwave-safe bowl; toss with 2 **teaspoons oil** and a **pinch each of salt and pepper**. Microwave on high until slightly softened, 3-4 minutes.

Add **spinach** to bowl and microwave 1 minute more to wilt slightly.



#### 3. Prep ingredients

Meanwhile, coarsely chop **tomato**. Finely chop 1 **teaspoon each of garlic and thyme**. Pat **fish** dry and season all over with **salt and pepper**.

Into bowl with the **softened butter**, zest ½ **teaspoon lemon**; cut lemon into wedges. Add **garlic, thyme, and a pinch each of salt and pepper**; mash with a fork until combined.



#### 4. Build packets

When cool enough to handle, divide potatoes and spinach between parchment pieces. Divide **tomatoes** between each; drizzle with **oil** and season with **salt and pepper**. Top each pile with a piece of **fish**. Gently spread **seasoned butter** over the top of fish. Fold parchment over ingredients and pinch edges all around to seal completely.



#### 5. Bake & serve

Set packets on preheated baking sheet and roast on the center oven rack until **fish** is just cooked through and **potatoes** are tender, about 15 minutes. Let packets sit 5 minutes before opening.

Carefully open packets and spoon any accumulated liquid over fish. Garnish with a **sprig of remaining thyme**, if desired, and serve with **lemon wedges** for squeezing. Enjoy!



#### 6.