



Hot Honey Za'atar Cod & Pearl Couscous

with Lemon-Feta Broccoli



20-30min



2 Servings

Sweet and spice does make everything nice, especially tender cod fillets that we coat with a thick glaze of hot honey and za'atar spices. The fish roasts alongside fresh broccoli that we toss with briny feta cheese. Simple, fluffy couscous steams alongside and balances the rich, bold flavors while a squeeze of fresh lemon is all that's needed for the final garnish.

What we send

- 3 oz pearl couscous ³
- ½ lb broccoli
- 1 lemon
- 1 oz mayonnaise ^{1,6}
- ½ oz Mike's Hot Honey
- ¼ oz za'atar spice blend ⁵
- 10 oz pkg cod filets ²
- 2 oz feta ⁴

What you need

- kosher salt & ground pepper
- olive oil

Tools

- small saucepan
- rimmed baking sheet
- microplane or grater

Cooking tip

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Allergens

Egg (1), Fish (2), Wheat (3), Milk (4), Sesame (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 560kcal, Fat 26g, Carbs 45g, Protein 38g



1. Cook couscous

Preheat oven to 425°F with a rack in the center.

Combine **couscous**, **¾ cup water**, and **½ teaspoon salt** in a small saucepan. Cover and bring to a boil; reduce to a simmer and cook until tender and water is absorbed, 10-12 minutes. Keep covered until ready to serve.



4. Roast cod

Flip **broccoli** and push to one side of baking sheet. Lightly drizzle **oil** on opposite side, add **cod**. Divide **glaze** between the fillets and evenly spread over the fish. Roast on center oven rack until cod is just opaque, 5-7 minutes. Switch oven to broil and broil until glaze is bubbling and just starting to brown, 2-4 minutes more.



2. Roast broccoli

Cut **broccoli** into 1-inch florets, if necessary. Directly on baking sheet, toss broccoli with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on center oven rack until just starting to brown, about 10 minutes.



5. Finish & serve

Toss **broccoli** with a **squeeze of lemon** and crumble **feta** over top. Fluff **couscous** with a fork and serve with **broccoli** and **cod**, with **lemon wedges** on the side. Enjoy!



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

3. Make glaze, prep cod

Finely grate **½ teaspoon lemon zest** into a small bowl; cut **lemon** into wedges.

Into bowl with zest, stir to combine **mayonnaise**, **hot honey**, and **2 teaspoons za'atar spice**. Pat **cod** dry and season with **salt** and **pepper**.



6. Pro tip!

Before cutting the lemon, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!