



Cod St. Jacques Gratin with Spinach:

Gastropub at Home



30min



2 Servings

A meal this good might look like it came from your favorite pub, but it came from your kitchen. We love the ease of this classic dish—not only does it come together in one skillet, but it's a textural playground! Full of flaky pieces of cod, silky spinach, creamy sauce, and a crispy breadcrumb topping.

What we send

- 1 shallot
- garlic
- 10 oz cod fillets ³
- 1 ciabatta roll ²
- 5 oz baby spinach
- ¼ oz curry powder
- 1 pkt seafood broth concentrate ^{3,4}
- 4 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 530kcal, Fat 26g, Carbs 39g, Protein 34g



1. Prep ingredients

Thinly slice **shallot**. Finely chop **2 teaspoons garlic**. Pat **cod** dry, then cut cod 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 **1 teaspoon of the garlic** and **2 tablespoons olive oil**. Season with **salt** and **pepper**. Preheat broiler with the top rack 6-inches from heat source.



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 **shallots** and **a pinch each of salt and pepper**; cook, stirring, until shallots are softened and lightly browned, 2-3 minutes.



4. Make sauce

Stir **4 teaspoons flour**, **1 teaspoon curry powder**, and **remaining garlic** into **shallots**. 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 **mascarpone** and **spinach**. 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**. Zest **all of the lemon**, then cut 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!