



# CRUSTED COD

with linguine and sundried tomato pesto



Prep.  
5 m



Cook  
20 m



Serves  
2

## PREPARAZIONE

**UNO** Open the bottle of wine and pour yourself a drink!

**DUE** Preheat your oven to 400°F.

**TRE** Place the fish on the sheet of provided parchment paper on a pie plate or baking sheet.

**QUATTRO** Place the cod in the oven. Cook for about 20 minutes (cooking time may vary depending on oven). The flesh in the centre should be 74°F, with a golden crust all around.

**CINQUE** After 10 minutes, take ingredients out of refrigerator.

**SEI** When the fish is done, turn the oven off, leaving the fish inside.

**SETTE** Heat the garlic spread over high heat in a large skillet.

**OTTO** Add the tomatoes, basil and green onion. Then simmer.

**NOVE** Add the pesto rosso / white wine mixture and the 2 containers of Napoletana sauce. Wait 1 minute.

**DIECI** Add the pasta and stir 3 to 5 minutes over medium-high heat.

**UNDICI** Remove the fish from the oven. Place the pasta in the bottom of a bowl and add the fish on top.

**DODICI** Add garlic spread to the slices of bread and grill for about 1 minute on each side under a broiler, on your BBQ or in a pan, until the bread is golden brown.

**TREDICI** Enjoy!

## INGREDIENTI

Crusted cod fillets

Linguine

Napoletana sauce

Garlic spread

Cherry tomatoes

Pesto rosso, white wine

Green onion, basil

## ACCOMPAGNAMENTI

Bottle of wine

Slices of bread to grill

Garlic spread



CUCINARE  
CON PACINI



**NOTA BENE** - Consume this  
delight within 24 hours.