



## Cheddar Baked Cod

Recipe Source:  
Chef Dean Kosloske  
Key Impact

Serves 6

QTY	UNIT	Description	SUPC
1.5	Cup	Mayonnaise	4002416
3	Cups	Cheddar Cheese Shredded	2819656
3	Cup	Seasoned Croutons	7763963
12	Oz.	Pearl Couscous and Red Grain Medley	6568399
12	Oz	Broccoli Floret	2071751
3	Tsp.	Butter	5935987
To	Taste	Sea Salt Fresh Ground	1012562
To	Taste	Pepper, Fresh Ground	6638878
1	TBSP	Seasoning Seafood	0528729
2	Lb.	Portico Shatterpack Cod	6790398
6	Slices	Lemon	7412596

### **Preparation Directions:**

1. Mix the mayonnaise, Cheddar cheese and croutons
2. Add 1/2 of the Old Bay seasoning and salt and pepper as needed
3. Cut the cod into 6 pieces, season with the remaining Old Bay
4. Top each piece of cod with the cheese and crouton mixture
5. Bake at 400° F for 10 to 15 minutes or until the fish is white and flakey
6. While the cod is baking, heat the couscous medley and steam the broccoli

### **Presentation:**

1. Place the couscous in a mold and set on one edge of the plate
2. Set the baked cod in the middle of the plate
3. Toss the broccoli in the butter and season with salt and pepper
4. Place on the opposite end of the plate
5. Garnish with a lemon slice and serve