Pomì
O Così. O Pomì.

Simmered Fish with Olives and Tomatoes

Preparation time: 20 min
Difficulty: Medium

Ingredients

- Basil leaves, chopped: 5-6
- Bell pepper, thinly sliced: 1
- Black pepper: 1/2 tsp
- Cloves of garlic, chopped: 2
- Cod filets: 1 lb
- Crushed red pepper flakes: 1/4 tsp
- Cup grape tomatoes: 1
- Kosher salt: 1/2 tsp
- Lemon zest: 1/2
- Marinated olives: 1 cup
- Olive oil: 4 tbsp
- Shallot, thinly sliced: 1
- White wine: 1/4 cup

Preparation

This Simmered Fish with Tomatoes recipe is one to savor with the ones you love! Add in the skillet shallot, garlic, lemon zest, crushed red pepper flakes and the main star of the show: Pomì Crushed Tomatoes with Onion for an extra depth of flavor that will keep you craving for more.

1. Heat 2 tbsp of olive oil in a large skillet and season both sides of the cod filets with 1 tsp of salt and 1/2 tsp of pepper.
2. When the oil is hot, place the cod in the skillet and cook for 2-3 minutes, on each side, until cooked through. Remove from the oil and set aside. If there is any liquid in the pan, drain it off and return the pan to the heat.
3. Add another tablespoon of olive oil, along with the sliced bell pepper. Halve the grape tomatoes and place half in the pan with the bell pepper. Cook for 7-9 minutes, until peppers are softened and tomatoes have burst.
4. Add the shallot, garlic, lemon zest, and crushed red pepper flakes and cook for about 2 minutes, until softened and fragrant. Stir in the white wine and cook for 2-3 minutes more, until mostly evaporated.
5. Add the **Pomi Crushed Tomatoes with Onion**, along with the remaining 1/2 tsp of salt. Bring to a simmer and nestle the cod filets into the tomato sauce. Cook for 5-10 minutes, until flavors have melded.
6. While the fish is simmering, combine the rest of the grape tomatoes in a bowl with the olives, a tbsp of olive oil, and the chopped basil leaves.
7. To serve, spoon cod filet onto a plate with tomato sauce and top with the marinated olives and tomatoes.

For this recipe we used:

Crushed Tomatoes with Onion 1 box