



TEAM FOUR
FOODSERVICE

4 VALUE[®]



Sun Dried Tomato Baked Cod

Yield: 8 servings

Ingredients:

1/2 cup Italian Bread Crumbs
8 teaspoons KRAFT PARMESAN CHEESE
1 cup KRAFT SUN DRIED TOMATO VINAIGRETTE DRESSING
8 each 5 ounce Cod Fillets

Directions:

1. Preheat oven to 450 F.
2. Prepare a baking pan by lightly oiling the bottom.
3. In a mixing bowl, combine the bread crumbs, Parmesan Cheese and Sun Dried Tomato Dressing.
4. Arrange the fish fillets in a single layer on the prepared baking pan. Evenly spread the fish with the dressing mixture.
5. Bake for about 8 minutes or until the fish is cooked at the thickest part.

Recipe and photo courtesy of Kraft Heinz