



L e m o n - H e r b B a k e d C o d



4 Servings



20 minutes

Ingredients :

- 4 cod fillets (6 oz each)
- 1 whole lemon (sliced)
- 3 tablespoons olive oil
- 2 tablespoons fresh parsley (chopped)
- 1 tablespoon fresh dill (chopped)
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper



Instructions :

1. Preheat your oven to 400 °F.
2. Place cod fillets on a lined baking sheet , and drizzle olive oil evenly over each fillet .
3. Sprinkle the garlic powder , salt , and pepper on top , then add fresh parsley and dill over the fish .
4. Place lemon slices on top of each fillet .
5. Bake for 12-15minutes until the fish flakes easily .
6. Serve hot with extra lemon wedges on the side .