

TITLE

Preparation: **10 min..** | Cooking: **20 min.** | Servings: **4**

INGREDIENTS

4 center-cut bacon strips, chopped
4 cod fillets (5 ounces each)
2 cups grape tomatoes, halved
2 tbsp. balsamic vinegar
1/2 tsp. salt
1/4 tsp. pepper
Cooked green beans (optional)



INSTRUCTIONS

In a large skillet, cook bacon over medium heat until crisp, stirring occasionally. Remove with a slotted spoon; drain on paper towels. Sprinkle fillets with salt and pepper. Add fillets to bacon drippings; cook over medium-high heat until fish just begins to flake easily with a fork, 4-6 minutes on each side. Remove and keep warm. Add tomatoes to skillet; cook and stir until tomatoes are softened, 2-4 minutes. Stir in vinegar; reduce heat to medium-low. Cook until sauce is thickened, 1-2 minutes longer. Serve cod with tomato mixture and bacon. Pairs well with cooked green beans!