

# COD AND ASPARAGUS BAKE

Preparation: **15 mins.** | Cooking: **15 min** | Servings: **4**

## INGREDIENTS

*4 cod fillets (4 ounces each)*  
*1 pound fresh thin asparagus, trimmed*  
*1 pint cherry tomatoes, halved*  
*1/4 cup grated Romano cheese*  
*2 tbsp. lemon juice*  
*1 1/2 tsp. grated lemon zest*



## INSTRUCTIONS

Preheat oven to 375°. Place cod and asparagus in a 15x10x1-inch baking pan brushed with oil. Add tomatoes; cut sides down. Brush fish with lemon juice; sprinkle with lemon zest. Sprinkle fish and vegetables with Romano cheese. Bake until fish just begins to flake easily with a fork, about 12 minutes. Remove pan from oven; preheat broiler. Broil cod mixture 3-4 inches from heat until vegetables are lightly browned, 2-3 minutes.