



cod with wasabi aioli;

1. (kah'd with wah-sah-bee eh-oh-lee) *noun*. Flaky cod spread with a wasabi mayonnaise sauce and topped with toasted panko breadcrumbs.
2. Produces 2 Servings.
3. Preparation 35 mins.
4. Oven temperature set to 350.

Ingredients;

Cod

- 2 6oz filets of cod
- 1 Tbsp. butter
- ½ c. panko breadcrumbs
- salt & pepper

Wasabi Aioli

- 2 Tbsp. mayonnaise
- 1 tsp. wasabi paste*
- 1 lime

Instructions;

Wasabi Aioli

1. In a small bowl, combine 2 Tbsp mayonnaise, 1 tsp. wasabi paste, zest from ½ the lime, and a squeeze of lime juice.

Cod

2. In a medium pan, melt 1 Tbsp. butter. Add panko and toss until lightly golden, 2-3 minutes. Season with salt and pepper.
3. Lay out cod filets on a baking sheet. Spread the top of each filet with wasabi aioli, and then top with toasted panko.
4. Cook until flaky and opaque, approx. 10 minutes or until cooked through.