

Succulent Cod in White Wine Tomato Basil Sauce



Ingredients:

- 4 cod fillets (about 6 oz each)
- 2 tbsp olive oil
- 3 garlic cloves, minced
- 1 (14.5 oz) can diced tomatoes
- ½ cup dry white wine
- ¼ tsp red pepper flakes (optional)
- ½ tsp salt
- ¼ tsp black pepper
- ¼ cup fresh basil, chopped
- 1 tbsp butter
- Lemon wedges, for serving

Instructions:

Heat olive oil in a large skillet over medium heat. Add garlic and sauté for 30 seconds until fragrant.

Pour in white wine, stirring for 1 minute. Add diced tomatoes, red pepper flakes, salt, and black pepper. Simmer for 5 minutes.

Gently place cod fillets into the sauce.

Cover and simmer for 8-10 minutes, until the fish flakes easily with a fork.

Stir in butter and fresh basil, letting it melt into the sauce.

Serve warm with lemon wedges and a side of crusty bread or rice.