

PROSCIUTTO WRAPPED COD WITH LEMON ROSEMARY SAUCE



Ingredients

1 lb cod filet
3-4 slices prosciutto
olive oil
salt and pepper
2 TBS butter
4 sprigs fresh rosemary
juice of one lemon

Instructions

1. Preheat the oven to 400.
2. On a baking sheet lined with foil, brush each side of the filet with a little olive oil, then sprinkle with salt and pepper. Wrap the fish in the prosciutto slices, leaving the ends open.
3. Bake the fish for 15 minutes, or until the fish is cooked through.
4. In a small saucepan, melt the butter over low heat and then add the rosemary sprigs. Let the rosemary and butter simmer for 2-3 minutes, then turn off the heat and stir in the lemon juice. Spoon sauce over fish and enjoy!

