

Syoda's Homemade Recipes

PAPRIKA COD FISH

Served with

three D potatoes & on-
the-vine cherry
tomatoes

Servings 5

Prep time: 10 min

Total time: 50-60 min

Ingredients

- 30 oz Cod Fish

- 600g yellow potatoes

- 500g on-the-vine cherry tomatoes

- 7.5 tbsp Olive Oil

- 2 tbsps Paprika

- 1 tbsps Black pepper

- 1 tsp pink hamilayan salt

- 1 lime



Instructions

1. Be ready. Mix spices, chop all ingredients and have them handy to simply add when it's time.
2. Start by seasoning your Cod Fish with paprika, black pepper and lime. Leave seasoning for up to 10-15 minutes prior to cooking if you would like.
3. While fish is seasoning chop potatoes in a D shape. Then, wash and place potatoes in a baking pan. Add olive oil and season with hint of salt & black pepper. Bake at 450 degree for 45-60 minutes.
4. When fish is marinated to your liking, bake at 450 degree for 40 minutes.
5. Lastly, weigh and wash your cherry tomatoes and leave on vine. Add olive oil, paprika and hint of salt and bake at 450 degree for 40 minutes.
6. That's all my fraands, sip and enjoy! Don't forget to tag us if you love it! If you nay it email us your feedback. We love hearing awesome constructive criticism, too!

Eat well and stay active,

-Scar