

## **One Pan Fish Dinner**

Author: Chef Will Coleman

Just in case you needed a dinner idea for you and your boo for Valentine's Day, or a recipe that you make for yourself after a super busy day, here you go! This One Pan Fish Dinner is the most perfect and easy dish ever! It's packed with juicy, flaky fish and flavor-packed pasta and veggies. Also, the best part, it's affordable!

Serves: 2

Prep Time: 10 minutes

Cook Time: 30 minutes

### **Ingredients:**

1 pound cod fillets

1/2 cup Acini Di Pepe or Orzo pasta

1 cup vegetable broth

2 tablespoons olive oil

2 tablespoons Za'atar seasoning blend

Kosher salt and ground black pepper

1/2 cup cherry tomatoes

1/2 cup spinach

1/2 lemon, for serving

### **Instructions:**

1. Preheat oven to 425 degrees F.
2. Coat the cod with olive and season with salt, pepper, and one tablespoon of za'atar..
3. In an oven-safe casserole dish, add in the Pepe pasta, vegetable broth, one tablespoon of olive oil, salt, pepper, one tablespoon of za'atar, spinach, and cherry tomatoes.
4. Place the seasoned cod on top of the pasta. Wrap the pan tightly with aluminum foil.
5. Bake for 25-30 minutes or until there is little liquid left in the pan and the fish is flaky.
6. Once finished baking, remove foil and serve with lemon.