

Baked Cod with Lemon and Herbs

1. Preheat oven to 400 degrees F. Line a baking sheet with parchment paper. 2. Season cod fillets with salt, black pepper, lemon zest, and chopped herbs. 3. Arrange lemon slices on the bottom of the baking sheet and place cod fillets on top. 4. Drizzle with olive oil and bake for 12-15 minutes, until fish is cooked through. Serve with additional lemon wedges.