

Roasted Chili-Lime Cod with Corn and White Rice:

Ingredients:

Roasted Chili-Lime Cod:

- 4 cod fillets
- 2 tablespoons olive oil
- Zest and juice of 2 limes
- 2 cloves garlic, minced
- 1 teaspoon chili powder
- 1/2 teaspoon cumin
- Salt and pepper to taste
- Fresh cilantro leaves for garnish (optional)

Corn:

- 2 cups corn kernels (fresh or frozen)
- 2 tablespoons butter
- 1 teaspoon dried oregano
- Salt and pepper to taste

White Rice:

- 1 cup white rice
- 2 cups water
- 1 teaspoon dried oregano
- Salt to taste

Instructions:

Roasted Chili-Lime Cod:

1. Preheat your oven to 375°F (190°C).
2. In a bowl, combine olive oil, lime zest, lime juice, minced garlic, chili powder, cumin, salt, and pepper.
3. Place the cod fillets in a baking dish and pour the chili-lime mixture over them.
4. Bake for about 15-20 minutes or until the cod flakes easily with a fork.
5. Optionally, garnish with fresh cilantro leaves before serving.

Corn:

1. In a skillet, melt butter over medium heat.
2. Add corn kernels, dried oregano, salt, and pepper.
3. Sauté the corn for about 5-7 minutes until it's cooked and slightly browned.

White Rice:

1. Rinse the white rice under cold water and drain.
2. In a saucepan, bring 2 cups of water to a boil.
3. Add the rinsed rice, dried oregano, and a pinch of salt. Stir, reduce heat to low, cover, and simmer for about 18-20 minutes, or until the water is absorbed.

Serve your Roasted Chili-Lime Cod with Oregano-seasoned Corn and Oregano-infused White Rice for a delicious and well-seasoned meal. Enjoy!