

# Gratin of Cod and Spinach

2 lbs. spinach

1 medium onion, chopped

1 garlic clove, chopped

2 tbl. extra-virgin olive oil

2 tbl. Dijon mustard

Salt and pepper

1½ lbs. thick fish fillets (white fish like cod, haddock, and snapper, or salmon)

Juice of ½ lemon

¾ c. breadcrumbs (unseasoned).

can prepare ahead of time

Cook ~~the~~ spinach in water for 10 ~~to~~ min, drain, coarsely chop, and sauté onion and garlic, in 1 Tbl. oil for 5 ~~to~~ min, until soft. Add to spinach. Mix in mustard, salt, and pepper.

450°F oven. Grease dish with oil. Spread ½ of the spinach on bottom of dish. Place fish on top. Add salt and pepper and lemon juice. Top with spinach. Spread breadcrumbs on top. Drizzle with oil.

Bake for 20-30 min.

The Mediterranean Cookbook by Nancy Harmon Jenkins, 1994