

# Bruschetta Topped Cod

Makes: 4 servings



**Total Time: 25 minutes**

## Ingredients:

- 1 tsp. Wegmans Basting Oil, divided
- 4 Pacific Cod fillets (about 6 oz. each)
- Salt and cracked black pepper
- 1 cup Italian Classics Tomato Artichoke Bruschetta Topping (Grocery Dept.)

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## PREPARATION

1. Preheat oven to 400 degrees. Spread baking sheet with 1 tsp. basting oil. Place cod on baking sheet. Season each fillet with salt and pepper; top evenly with bruschetta.
2. Bake 15-18 min. or until internal temp of cod reaches 130 degrees (check by inserting thermometer halfway into thickest part of cod).
3. Remove from oven; let rest 2 min.

**Nutrition:** 170 calories; 5g fat 41g sat fat); 80mg cholesterol; 2g carbohydrates; 26g protein; 1g fiber; 510mg sodium