



## Lemony Roasted Cod (or any local fish) with Brussels Sprouts

### Ingredients:

- 1 1/4 lb. cod
- kosher salt
- Freshly ground black pepper
- 3 tbsp. extra-virgin olive oil, divided
- 1/2 lemon, thinly sliced into rounds
- 6 sprigs fresh thyme
- 1 lb. Brussels sprouts, halved

### Instructions:

Preheat oven to 425° and line baking sheet with parchment paper.

Blot cod with paper towels to absorb extra moisture and transfer to parchment-lined baking sheet. Season cod with salt and pepper, drizzle with 1 tablespoon olive oil, and top with lemon slices and thyme.

Arrange Brussels sprouts on separate baking sheet and drizzle with remaining 2 tablespoons olive oil. Season with salt and pepper and toss to coat.

Place both trays in oven and roast until cod is opaque and just cooked through and Brussels sprouts are beginning to turn golden, 15 minutes. (If you like your sprouts a bit crispy, take cod out at 15 minutes, shake pan with sprouts, and let cook 2 to 3 minutes more until crispy around the edges.)