

Mediterranean Cod Packets

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Recipe source: [Food Network Magazine](#)

INGREDIENTS:

- 1 pound small Yukon gold potatoes, sliced about $\frac{1}{2}$ -inch thick
- 1 small onion, sliced
- 1 clove garlic, minced
- 3 tablespoons extra-virgin olive oil
- 1/4 teaspoon red pepper flakes
- Kosher salt
- 4 skinless center-cut wild cod fillets (about 6 ounces each)
- 1/4 teaspoon finely grated lemon zest, plus 2 tablespoons lemon juice
- Freshly ground pepper
- 1 teaspoon chopped fresh thyme
- 1/4 cup pitted Kalamata olives, coarsely chopped
- 1 15 -ounce can cherry tomatoes – *Note: I used fresh cherry tomatoes and a few tablespoons of tomato paste thinned with water*
- 2 tablespoons unsalted butter, at room temperature
- 1 tablespoon chopped fresh chives



DIRECTIONS:

- Preheat the oven to 425 degrees F.
- Toss the potatoes, onion and garlic with 1 tablespoon olive oil, the red pepper flakes and 1/4 teaspoon salt in a bowl.
- Put the cod on a plate; drizzle with the lemon juice and season with salt, pepper and the thyme.

Tear off four 16-inch sheets of parchment paper. Make the packets (see photo gallery):

- Fold parchment paper in half, crease well. Cut into a large heart shape.
- Open the heart and arrange about one-quarter of the potato mixture on the parchment near the center crease. Top with a cod fillet and about one-quarter each of the olives and tomatoes (along with some liquid from the can). Drizzle with 1/2 tablespoon olive oil.

- Fold the other half of the heart over the food. Seal the packet with tight overlapping folds all the way around.
 - This is a good how-to video: <http://www.bonappetit.com/test-kitchen/inside-our-kitchen/article/how-to-fold-parchment-paper-to-cook-en-papillote>.
- Repeat to make 3 more packets; divide between 2 baking sheets.
- Transfer to the oven and bake until the parchment puffs and the liquid is bubbling, about 25 minutes. Let rest 5 minutes before opening.
- Meanwhile, mix the butter, chives, lemon zest and a pinch of salt in a small bowl. Carefully open the packets; top with the chive butter.

Make-Ahead Note: You can assemble any of these parchment packets up to 4 hours ahead and refrigerate. Bring to room temperature before baking.