



New Year, New Resolutions: Simmered Cod in Tomatoes, Mushrooms and Olives



My resolutions this year are similar to previous years: get fit, drink more water, see friends more often, and be a better person. Along with getting fit – a resolution that was always difficult when I was writing for Zagat – was to cook more at home. Now that my time with Zagat is over, I've rediscovered my love of cooking!



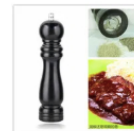
THE COUPLE THAT EATS TOGETHER



Darlene



Our Man Horn



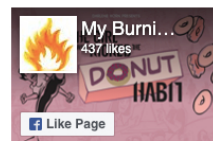
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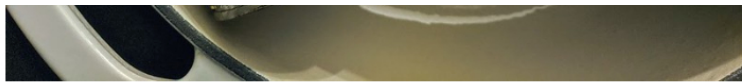


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So when a representative from [ANICAV](#), an Italian association of canned tomato producers, contacted me wanting to send tomatoes, I jumped at the chance. Canned tomatoes from Europe? I was intrigued. California is known for their fresh produce but Italian canned tomatoes were exotic. And they were! All in Italian, the cans of [Davia](#) pomodorini and pomodori pelati got my mind thinking of a recipe that would highlight the tomatoes. Immediately, I came up with simmered cod. Light and flaky, the cod would only complement all the ingredients highlighting the freshness.



Quick and easy, this recipe uses only the can of pomodorini. Featuring only peeled cherry tomatoes in tomato juice, this recipe is assembled on the stove top in 20 minutes or less. Serve it with spaghetti like [Pastificio G Di Martino](#), and it's a complete meal!

Disclosure: The Greatest Tomatoes from Europe sent me Davia tomatoes and Pastificio G. Di Martino pasta.



Simmered Cod in Tomatoes, Mushrooms and Olives

Makes four servings

1 tablespoon good quality olive oil

2 cloves garlic, minced finely

1 cup white wine like Chardonnay
1 teaspoon anchovy paste
1 can Dava pomodorini
1 2.25 oz can sliced black olives
1 cup fresh white mushrooms, sliced
1 lb cod, divided into 2 inch portions
Salt and pepper
Parsley for garnish

Heat olive olive in heavy saucepan with lid over medium heat.

Add minced garlic and cook until lightly golden brown. Add white wine, anchovy paste, black olives, mushrooms and whole can of tomatoes and simmer for 10 minutes.

Season cod fillets with salt and pepper on both sides. Add to saucepan and lower heat to medium-low and cover. Simmer for at least 10 minutes or until cod flakes easily.

While cod is cooking, cook spaghetti according to directions.

Drain pasta and top with cod and sauce making sure to include tomatoes, mushrooms and olives. Garnish with chopped parsley and serve.

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Published by Darlene

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