

### **Pescado al Horno (roast cod)**

Serves 4:

- 1 jar of 'Sabores Aztecas' Pico de Gallo
- 4 portion-sized fillets of cod or monkfish (about 180g each)
- 1 large (50g) bunch coriander, chopped
- 4 tablespoons corn oil
- 2 limes
- Salt and pepper

Season the cod with salt and pepper, and coat it with the oil. Cut 4 squares of aluminium foil (about 30cm square), and put a piece of cod on each one. Spoon the pico de gallo over and sprinkle with the coriander. Fold the foil over, twisting it around the edges to seal in the fish. Roast in a hot oven (gas mark 8/230°C) for 20-25 minutes, or until the fish just flakes. Open the parcels, squeeze the limes over the cod and scatter with the remaining coriander. Serve immediately with arroz a la Mexicana or sautéed nopales