

Lemon Butter Cod

Cook Time: 20-25 minutes

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Ingredients

- Cod filets (or any other white fish)
- 3 tbsp. butter
- 2 garlic cloves
- 4 tbsp. diced yellow onion
- 1 lemon (zest & juice)
- 2/3 cup dry white wine
- 1 tbsp. basil
- Salt & pepper to taste

Instructions

1. Salt and pepper your filets.
2. Cook roughly 20 minutes on BBQ or in 325° oven.
3. While fish is cooking, start the sauce.
4. In saucepan, heat butter on low-medium heat until melted.
5. Add in grated garlic, diced onion and cook until fragrant and softened.
6. Add in white wine and lemon juice. Stir to incorporate. And let simmer for few minutes.
7. Add in lemon zest, basil, salt and pepper.
8. Let simmer lightly until fish is ready.
9. Drizzle over fish.