

# Cod Piccata

## Ingredients

2 tbsp olive oil  
1 lb cod fillet, cut into 4 pieces  
1/2 cup coarse bread crumbs  
1/2 cup chicken broth  
2 tbsp lemon juice  
1/4 cup finely chopped parsley  
2-4 tbsp capers, or as desired

## Directions

Heat olive oil in a large sauté pan over medium heat.  
Dredge fish in bread crumbs and add to pan. Do not overcrowd, but work in batches if necessary. Cook for 2-3 minutes, each side, or until lightly brown. Remove from pan and set aside.  
Add chicken broth and lemon juice to the pan. Bring to a boil, stirring to loosen any brown bits. Continue cooking until the sauce is slightly thickened.  
Return fish to pan to warm and garnish with capers and parsley. Place fish on plate and spoon sauce over.

*Yields: 4 servings*

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