

Cajun Grilled Cod with Lemon Butter Sauce

Ingredients

1 lb cod fillets, cut into serving size 2 tbsp chopped green onion pieces
1 tbsp Cajun seasoning
1/2 tsp lemon pepper
1/4 tsp salt
1/4 tsp ground black pepper
2 tbsp butter
1 lemon, juiced
Zest of 1/2 lemon

Directions

Season both sides of cod with Cajun seasoning, lemon pepper, salt and black pepper. Set fish aside. Heat butter in a small saucepan over medium heat. Stir in lemon juice and zest, green onion, and cook until onion is softened, about 3 minutes

Prepare grill for medium high heat and oil grates. Grill approx 3-4 minutes per side. Baste with butter mixture frequently while grilling. Allow fish to rest before serving.

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