

## PARMESAN CRUSTED BASIL PESTO COD

- 3 tbsp Unsalted butter, room temperature
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- 3/4 cup Parmesan cheese, finely grated
- 3/4 cup Japanese panko breadcrumbs
- 6 oz Cod filet
- 3 Tbsp Ken's Signature Basil Pesto Aioli
- 2 Tbsp Fresh flat-leaf parsley, finely chopped
- Salt and Pepper, to taste

1. Preheat oven to 425°F.
2. Lightly butter a baking dish. In a medium bowl, mix together the cheese and breadcrumbs.
3. Season the fish with salt and pepper and arrange in the baking dish.
4. Spread Ken's Signature Basil Pesto Aioli over the fillet.
5. Top with the breadcrumb mixture.
6. Place in preheated oven and cook to the desired temperature.

### ADDITIONAL INFORMATION

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| <b>Course</b>   | <a href="#">Dinner</a> , <a href="#">Entrees</a> , <a href="#">Lunch</a> |
| <b>Cuisine</b>  | <a href="#">Mediterranean</a>  |
| <b>Category</b> | <a href="#">Seafood</a>  |