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Your Basic Manual to Different Mouth watering Cod Quality recipes

Preparing [cod recipes](#) might be tricky unless you realize what ingredients to make use of. Should you like cod and trying to find new techniques to serve them up, here are some ideas.

Cod with Potato Chips

Ingredients

4 (6 ounce) fillets cod
1 mug of crushed potato chips
1/4 mug of shredded cheese
1 mug of creamy Italian salad dressing

Planning

Preheat the oven to 500 F (260 degrees C). Place cooking spray with a 9 x 13 baking dish. Marinate the fish inside the salad dressing in a bowl for a few mins.

Mix the cheese and potato chips. Place the fillets inside the baking dish. Prime it off using the cheese / potato chip mixture. Throw away the leftover marinade. Bake inside the oven for ten mins, uncovered.

Cod with Sliced Bacon and Shrimp

Ingredients

4 tsp of salt
a couple of chopped onions (medium)
6 cups of diced peeled potatoes

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