

Mediterranean Baked Cobia

Provencal



Serves 5-6

Ingredients

- 2 lbs cobia fish fillets
- 21 ounces artichoke hearts, quartered drained
- 2 pints cherry tomatoes halved
- 3 Tablespoon extra virgin olive oil
- 1.5 Tablespoon balsamic vinegar
- 3 garlic cloves minced or pressed
- teaspoon Kosher salt
- 0.5 cup feta cheese crumbled

Instructions

1. Preheat oven to 400 °F
2. Place fish fillets in a shallow baking dish.
3. Layer tomatoes and artichokes on and around the fish.
4. Whisk together the olive oil, balsamic vinegar, garlic, and salt.
5. Drizzle vinaigrette over the top of everything.
6. Bake for 15-20 minutes or until the fish cooks to 145 °F and flakes with a fork.
7. Sprinkle with feta cheese and enjoy!