

## BAKED FISH WITH CILANTRO CHIMICHURRI

4 mild, white fish fillets (I used cod)  
1 cup finely chopped cilantro  
1 minced shallot  
1 tablespoon grated orange zest  
1 clove garlic, minced  
¼ cup olive oil  
1/8 cup fresh orange juice  
Salt and pepper to taste  
Coriander to taste



Preheat the oven to 375 degrees. Put a cooling rack sprayed with cooking spray on top of a cookie sheet. Put the fish on the rack, brush with olive oil, and season to taste with salt, pepper, and coriander.

Bake until fish is opaque and flakes easily with a fork, about 12-15 minutes. While the fish is cooking, stir the cilantro, shallot, orange zest, and garlic together in a small bowl. Whisk the olive oil and orange juice together, then pour into the cilantro and stir well to combine; salt and pepper to taste.

Recipe Courtesy of Karly Vardaman, [www.KitchenPsycho.com](http://www.KitchenPsycho.com)