COD AND ASPARAGUS BAKE

4 cod filets (4 oz. each)

1 lb. fresh thin asparagus, trimmed

1 pint cherry tomatoes, halved

2 tbsp. lemon juice

1 1 /2 tsp. grated lemon zest

¼ cup grated Parmesan cheese

1. Preheat oven to 375F. Place cod and asparagus on a baking pan brushed with oil. Add tomatoes, cut sides down. Brush fish with lemon juice, sprinkle with lemon zest. Sprinkle fish and vegetables with Parmesan cheese. Bake until fish just begins to flake easily with a fork, about 12 minutes.

2. Remove pan from oven; preheat broiler. Broil cod mixture 3-4 inches from heat until vegetables are lightly browned, 2-3 minutes.

Serves 4