



FILETTO DI BACCALA' AL FORNO
(Baked Fillet of Dried Cod)

Ingredients:

- 500 gr. dried cod, soaked for 2 days (changing the water at least twice a day)
- 10 scallions cut in half (lengthwise)
- Zest and juice of half lemon
- 1 tablespoon chopped parsley
- extra virgin olive oil
- ½ teaspoon pepper
- Salt to taste
- Dried chili pepper (to taste)

Directions:

Preheat oven to 400 degrees Fahrenheit.

Pour the extra virgin olive oil into a large baking dish. Place the scallions, the parsley, the olives, the fillet, the juice of the lemon, the zest and the pepper and salt and pepper to taste.

Bake for 20 minutes.