



## INGREDIENTS

2 lbs. of cod fish  
3 TBSP of olive oil  
1 large chopped sweet onion  
3 chopped garlic cloves  
2 chopped spicy red peppers  
4 cups of passata  
1/2 cup of water  
½ cup of parsley  
2 cups of water  
4 yellow potatoes chopped in chunks



## *BACCALA' COD FISH & POTATOES IN TOMATO SAUCR*

**By Caterina Romano's kitchen**

## DIRECTIONS

1. Desalt & rehydrate the cod by soaking it for 48 hours. Change the water every 6 hours.
2. In a sauce pan, heat the oil.
3. Add the onion and sauté until tender.
4. Add the peppers and garlic and continue stirring.
5. Add the passata, water and the parsley. Mix well and cook on medium heat for 15 minutes.
6. Cut the cod in serving pieces. Add it to the sauce.
7. Add the 2 cups of water and raise the heat and bring to a boil.
8. Add the potatoes, mix and cook for about ½ hour.

**ENJOY THE BACCALA' WITH POTATOES IN A  
TOMATO SAUCE**