



Cod au Gratin with little tomatoes

Ingredients

1 box of Cirio Fillet Tomatoes 4 cod fillets 50g of bread crumbs 2 sprigs of thyme 1 clove of garlic 2 tablespoons of grated cheese 1 bunch of rocket salad salt and pepper to taste

Preparation

1. Mix the breadcrumbs with thyme, cheese, 4 tablespoons of olive oil, and salt and pepper in a bowl
2. Now dip the fillets of cod in this enriched breadcrumb and then arrange on a lined baking tray
3. Now pour the Cirio Cherry Tomatoes in between the fish adding the garlic slices
4. Bake at 200 degrees for about ten minutes.
5. Serve with the accompanying Cirio Cherry Tomatoes and garnish with a sprinkling of rocket salad

