**Baked Cod with Lemon, Garlic, and Herbs**

**SERVES**

4

**PREP TIME:**

10 minutes

**COOKING TIME:**

15 minutes to 20 minutes

**INGREDIENTS**

* 4 (3/4-inch-thick) skinless cod fillets (6 to 8 ounces each)
* Kosher salt
* Freshly ground black pepper
* 4 tablespoons olive oil, divided
* 2 medium lemons
* 4 cloves garlic, thinly sliced
* 4 sprigs fresh rosemary, thyme, or a combination
* 1/4 cup loosely packed chopped fresh tender herbs, such as parsley, basil, or dill

**INSTRUCTIONS**

* Arrange a rack in the middle of the oven and heat to 400°F. Pat fish dry with a paper towel and generously season all over with salt and pepper.
* Pour 2 tablespoon olive oil in baking dish large enough to fit the fillets in one layer; tilt the dish to evenly coat.
* Thinly slice 1 1/2 lemons, remove any seeds, and set aside the remaining half. Place the lemon slices in the dish, overlapping slightly if needed, and top with garlic and herb sprigs.
* Lay the fillets in the dish, drizzle with remaining olive oil, and bake until the fish is opaque and flakes easily, 15 to 20 minutes.
* Remove from the oven, sprinkle with chopped herbs, squeeze remaining lemon half over the top, and serve in shallow bowls with the cooked lemon slices and broth that accumulates.

**RECIPE NOTES**

**Fish substitutions:** Any firm-fleshed white fish, like halibut, sea bass, or monkfish, can be used in this recipe.

**Storage:** Leftovers can be stored in a covered container in the refrigerator for up to 2 days.