

Broiled Black Cod

Ingredient List:	Method:
<p>1 lb black cod cut into 4 equal portions</p> <p>1 tbsp soy sauce</p> <p>2 tbsp white wine vinegar</p> <p>1 tbsp honey</p> <p>1/2 lemon (juice)</p> <p>1 tsp toasted sesame oil</p>	<p>Mix soy sauce, vinegar, honey, lemon and sesame oil together</p> <p>Place fish in a ziplock and pour marinade over the fish</p> <p>Refrigerate for at least 30 minutes</p> <p>Turn oven to broil</p> <p>Line a baking sheet with foil and spray with non-stick spray</p> <p>Place fish on baking sheet</p> <p>Pour remaining marinade over fish</p> <p>Bake for 8-10 minutes until opaque and golden brown on top</p> <p>Enjoy!</p> <p>Serves 4</p>