

Baked Cod with Scallops in White Wine

Ingredients (Serves 2)

- **1/2 lb** cod tenderloin
- **1/4 lb** bay scallops (rinsed and patted dry with a paper towel)
- **1/4 tsp** kosher or sea salt
- **1/8 tsp** black pepper
- **1/8 tsp** granulated garlic
- **1/4 tsp** Old Bay seasoning
- **3/4 tsp** fresh lemon juice, plus an additional **1/2 tsp**
- **2 tbsp** butter, plus and additional **1 tsp**
- **Dry white wine** (such as Chardonnay, for sauce)
- **3/4 cup** panko breadcrumbs

Instructions

1. Preheat the oven to **400°F**.
2. In a small casserole dish, pour in enough **white wine** to cover the bottom (about **1/8 inch**). Add **1 teaspoon of butter** to the wine.
3. Place the **bay scallops** evenly in the bottom of the casserole dish.
4. Season the **cod** with **salt, pepper, garlic, Old Bay seasoning, and 3/4 teaspoon of lemon juice**, then place it on top of the scallops. Cut **1 tablespoon of butter** into small pieces and place them on top of the cod.
5. In a small bowl, mix **panko breadcrumbs** with **1 tablespoon of melted butter** until evenly combined.
6. Press the buttered panko mixture onto the cod to create a crispy topping.
7. Bake for **12–15 minutes**, or until the cod is opaque and flakes easily with a fork, and the scallops are cooked through.
8. For a golden, crispy topping, switch the oven to **broil** for the last **1–2 minutes**, keeping a close eye to prevent burning.
9. Remove from the oven and squeeze a little extra lemon juice over the dish for a fresh, bright finish.
10. Serve immediately and enjoy!