

## **Baked Cod with Stewed Tomatoes and White Beans**

Servings: 2

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### **Ingredients**

2 Cod Fillets

1 can (15 oz.) Great Northern Beans

1 can (14.5 oz.) Stewed Tomatoes

Olive oil or cooking spray

Salt

Pepper

### **Preparation**

1) Preheat oven to 425 degrees. Coat small baking dish with olive oil or cooking spray. Pour stewed tomatoes and white beans into sauce pot and bring to a low simmer then remove from heat.

2) Sprinkle fish with salt and pepper; place in the prepared baking dish. Top each piece of fish with equal amounts of the tomato mixture and cover the pan with foil. Bake until fish is just cooked through, about 15 to 20 minutes. Serve the fish with the sauce spooned over the top.