

COD WRAPPED IN PARMA HAM



Ingredients

- 1 fillet of cod
- 4 slices of Parma ham
- 3 New Potatoes

- 1 lime
- 2 cloves of Garlic
- Handful of Spinach

Instructions

- 1. Season the cod with salt, pepper & chopped garlic, and place sliced lime on top.
- 2. Wrap parma ham around the cod and lime, then seal in a tin foil parcel on a baking tray, and place in the oven for 20-30 minutes depending on size.
- 3. Boil some water and cook 3 new potatoes for 10 minutes.
- 4. Take the cod out of the oven, and leave in the tin foil, while you cook some spinach in a drizzle of olive oil.

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