

## Broiled Cod with Fennel and Orange

ANNA STOCKWELL

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Serves 4

Active Time: 30 minutes

Total Time: 30 minutes

### **INGREDIENTS**

1/4 cup mayonnaise  
1/4 teaspoon crushed red pepper flakes (optional)  
2 garlic cloves, finely grated, divided  
2 teaspoons finely grated orange zest, divided  
1 teaspoon kosher salt, divided  
4 (6-ounce) skinless cod fillets  
1 fennel bulb, very thinly sliced (about 12 ounces)  
1 bunch broccolini, trimmed, halved (about 8 ounces)  
1 small orange, preferably blood, thinly sliced  
1 (15.5-ounce) can white beans, drained, rinsed  
2 tablespoons olive oil  
1 tablespoon rosemary leaves  
1/4 cup sliced almonds, chopped (about 1 ounce)

### **PREPARATION**

Heat broiler to high. Mix mayonnaise, red pepper flakes, 1 tsp. garlic, 1 tsp. orange zest, and 1/2 tsp. salt in a small bowl.

Arrange cod fillets on a rimmed baking sheet. Spread mayonnaise mixture over each fillet.

Toss fennel, broccolini, orange, beans, oil, rosemary, and remaining garlic, 1 tsp. orange zest, and 1/2 tsp. salt in a large bowl. Arrange around fish on baking sheet, placing orange slices on top of beans and vegetables.

Place baking sheet under broiler and broil until fish is golden-brown on top, about 5 minutes. Remove from oven, top each fillet with almonds, then continue to broil until almonds are toasted and crisp and fish is completely cooked through, about 1 minute more.