

Pacific Cod with Chorizo and Tomatoes

Adapted from Roasted Cod with Linguica, by Steven Lee Meyers on Food52

1 tablespoon olive oil
5 ounces Mexican chorizo
3 cloves garlic, sliced
Pinch of red pepper flakes
1 cup dry white wine
1 red bell pepper, cored and seeded and blended with 1/2 teaspoon salt
4 Roma tomatoes, chopped
Leaves from 3 sprigs lemon thyme, plus more for garnish
1.5 to 2 pounds Pacific cod, or other firm white fish
Salt to taste

Heat the oil in a large oven-proof skillet over medium and brown the chorizo, about 10 minutes. Add the sliced garlic and saute until fragrant. Add a pinch of red pepper flakes, then deglaze the pan with the white wine.

Add the pureed red pepper, chopped tomatoes, and lemon thyme. (If you don't have lemon thyme, you can use regular thyme and squeeze in a small amount of fresh lemon juice.) Simmer the sauce until the tomatoes break down, about 15 minutes. You want it a bit soupy to hold the fish.

While the sauce is simmering, preheat the oven to 425 degrees. Lightly sprinkle the cod with salt, then nestle the pieces into the tomato sauce. Carefully place the hot skillet into the oven and roast until fish is done, about 7 to 10 minutes. The fish should flake easily with a fork.

Remove from oven and serve fish over polenta cakes, spooning the sauce over and around it. Garnish with lemon thyme sprigs.