



# Cape Cod Turkey

*Recipe courtesy of Ben Pollinger, executive chef of Oceana restaurant*

## INGREDIENTS

4 6-ounce cod fillets

2 tablespoons softened butter

2 tablespoons extra virgin olive oil

1 pound baby spinach

Salt and pepper to taste

## STUFFING

12 ounces crabmeat

$\frac{1}{4}$  cup mayonnaise

Zest of 1 lemon

1 tablespoon minced chives

1 tablespoon chopped parsley

1 tablespoon chopped tarragon

1 teaspoon minced chilis

1 tablespoon minced shallot

Salt and pepper to taste

## DIRECTIONS

1. Preheat oven to 400 degrees F.
2. Cut a slit down the length of the cod fillet but do not cut all the way through.
3. Season cod with salt and pepper to taste.
4. Brush cod with softened butter.
5. Combine all stuffing ingredients except crab. Mix well.
6. Gently fold in crabmeat.
7. Divide stuffing among the 4 fillets cod, stuffing so it mounds out of the fish.
8. Bake until cooked through, about 10-12 minutes.
9. Heat a 12-inch sauté pan over high heat.
10. Add oil and spinach. Season spinach right away with salt and pepper.
11. Sauté quickly until just wilted.
12. Divide spinach among 4 plates.
13. Place cod on top of spinach.  
(Serves four)