

Bacon-Wrapped Cod with Roasted Potatoes and Baby Arugula Salad

Recipe courtesy of Nick Leahy from Nick's Westside ATL and Niceland Seafood

Ingredients

6-8 slices of thin-cut bacon
1 filet of cod

Potatoes

10-12 white creamer potatoes, blanched in salt water
2 tbsp olive oil
Salt to taste

Baby Arugula Salad

8 oz baby arugula
2 tbsp olive oil
1 lemon, zested and squeezed
Salt to taste

Equipment

Cast Iron Skillet
Plastic wrap

Method

Set the EGG for direct cooking without a convEGGtor at 400°F/204°C with the cast iron skillet in the EGG to preheat.

Lay the bacon out in strips going away from you, with enough strips to cover the width of the cod. Make sure there are no gaps in the bacon. Lay the cod across the strips of bacon at the end closest to you, and roll the fish one complete turn. Tuck the ends of the bacon tightly under the roll, then continue to roll the cod away from you until you reach the end of the bacon pieces. Place the wrapped cod in a piece of plastic wrap and roll to make sure there is a tight seal. Let rest for 10 minutes.

Remove the cod from the plastic wrap. Using toothpicks, secure the ends of the bacon from the opposite side of the fish; you want the toothpick to just barely poke through the bacon on the seam-side, so that the fish lays flat in the skillet. Place the fish seam-side down into the cast iron skillet. While the fish is cooking, toss the potatoes in the olive oil and place directly on the grill around the cast iron skillet. Cook for about 5 minutes.

Remove the toothpicks from the fish and flip the fish over. Turn the potatoes to cook evenly. Cook for another 5 minutes.

Move the potatoes into the cast iron skillet. Remove the fish from the cast iron skillet and place directly on the grid. Cook for an additional 2 minutes, then remove the potatoes and fish from the EGG and let rest.



For the salad, mix together the baby arugula, olive oil, salt, lemon zest and lemon juice.

Once the fish and potatoes have cooled, cut the cod into 2-inch pieces and then smash the potatoes with palm of a hand. Top with the baby arugula salad and serve!

