

Baccalà (Salt Cod) in Tomato Sauce



Serving: 4



Preparing Time: 20 min



Total Duration: 60 (after soaking) min

Ingredients

- ♦ Salt cod (soaked for 48 hours)
- ♦ Tomatoes
- ♦ Olives
- ♦ Capers
- ♦ Garlic
- ♦ Olive oil

Directions

- ♦ Sauté garlic.
- ♦ Add tomatoes, olives, and capers.
- ♦ Simmer cod in sauce until tender.

Notes

Salt cod soaked, softened, and cooked in tomato sauce with olives and capers.

