

Alaskan Cod and Shrimp with Fresh Tomato

Savannah · 30/09/2024



Prep Time

25 mins

Dificult

Medium

Servings

6

Description

This Alaskan cod and shrimp with fresh tomato meal is very yummy juicy easy to cook and convenient My fiancé loves this recipe and wants it everyday Try it

Ingredients

- - 2 tablespoons olive oil - 6 cloves garlic
- minced - 5 large tomatoes
- chopped - 1 teaspoon dried oregano - 1 pound Alaskan cod - large shrimp
- peeled and deveined - salt to taste - 1 tablespoon dried oregano
- or to taste

Instructions

1. Heat olive oil in a skillet over medium-high heat. Add garlic; cook and stir until golden brown
2. taking care not to burn garlic. Add tomatoes; cook and stir until juices released. Stir in 1 teaspoon oregano. Place cod and shrimp on tomato mixture; season with salt. Cover skillet; simmer 3 minutes. Flip cod; season with salt and 1 tablespoon oregano; cover and cook 3 minutes more. Remove cover; cook until juices evaporate slightly
3. 2 to 3 minutes.