

Recipe adapted from Food.com.



Cod Fish Breakfast

- 4 cod fish filets (6 oz. each)
- 16 oz. frozen southern hash brown potatoes
- Dash of salt
- 5 pieces turkey bacon, cut into small pieces
- 1 T olive oil, divided
- 1 onion, diced
- 2 t dried thyme
- 1/2 lb. chorizo sausage, chopped
- 28 oz. petit cut tomatoes
- 2 bananas, sliced (optional)
- 1 avocado, sliced (optional)
- 4 hard-boiled eggs (optional)

In a large skillet add 1/2 T of olive oil and heat for a minute. Add the bacon bits and cook until browned, about 8 minutes. Next add the onion, chorizo and thyme and cook for another 5 minutes. Add the tomatoes and simmer for 15-20 minutes, stirring occasionally.

Prepare the potatoes in a skillet as directed on the bag, or place in a foil pouch with 1/2 T of olive oil and a dash of salt and cook on the grill with indirect heat for 30 minutes. Grill the fish fillets over a greased grill with direct heat for 5 minutes per side, or until it flakes easily with a fork.

To serve divide the fish on four plates with the potatoes, and add sauce over the potatoes and fish. Garnish with bananas, avocado and hard-boiled eggs.