



## One Pot White Fish & Rice

4 servings  
20 minutes

### Ingredients

- 1 1/2 cups Basmati Rice (rinsed)
- 2 cups Water
- 2 cups Cherry Tomatoes (chopped)
- 1 tbsp White Wine Vinegar
- 1 cup Basil Leaves (torn, divided)
- 1/2 cup Assorted Olives
- Sea Salt & Black Pepper (to taste)
- 2 Cod Fillet (cut into pieces)

### Directions

- 1 In a large pan over high heat, add the rice and water. Cover with a lid and bring to a boil, then lower to a simmer.
- 2 Meanwhile, combine the tomatoes, white wine vinegar, half the basil, olives, salt, and pepper in a bowl.
- 3 Open the lid, and arrange the pieces of cod in the pan, pushing them into the rice. Scatter the tomato-basil mixture ovetop and cover with the lid again. Simmer for 10 to 15 minutes, or until the rice and fish are both cooked through. Add more water if needed to cook the rice.
- 4 Garnish with the remaining basil, divide evenly between bowls and enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to three days.

**Serving Size:** One serving is approximately 1 1/2 to 2 cups.

**More Flavor:** Use olive tapenade or pesto instead of assorted olives.

**Additional Toppings:** Red pepper flakes and/or a drizzle of olive oil.

**No Cod:** Use haddock, tilapia, salmon, or shrimp.

**No White Wine Vinegar:** Use red cooking wine, lemon juice, apple cider vinegar, or balsamic vinegar instead.

**Fillet Size:** One fillet is equal to 231 grams or 8 ounces.