Baked Baccala

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INGREDIENTS

- Drizzle 2 tablespoons of olive oil over the bottom of a 9x13 baking pan.
- Add the soaked and rinsed baccalà squares.
- Season with garlic and pepper to taste.
- Layer the onion rounds over baccalà.
- Add capers, olives, chopped tomatoes and peppers.
- Sprinkle oregano, basil, garlic powder, a little salt and pepper to taste.
- Drizzle with olive oil.
- Add sliced potatoes evenly over top.
- Season potatoes with garlic powder, salt and pepper to taste.
- Sprinkle top with breadcrumbs.
- Drizzle with remaining olive oil.
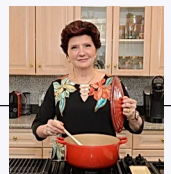- Bake in preheated 375F oven for 40 to 45 minutes.

DIRECTIONS

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7. Drizzle with olive oil.
8. Add sliced potatoes evenly over top.
9. Season potatoes with garlic powder, salt and pepper to taste.
10. Sprinkle top with breadcrumbs.
11. Drizzle with remaining olive oil.
12. Bake in preheated 375F oven for 40 to 45 minutes.

NONNA'S TIPS

- If you don't like baccalà, you can use fresh cod but omit the potatoes and cook for less time.
- Another protein substitution for this recipe is chicken. I recommend using boneless chicken thighs and bake for 1 hour.