

Salt Cod and Potatoes



Ingredients for 4:

- *500g salted cod, previously soaked*
- *500g potatoes, thick slices*
- *1 onion*
- *150 ml tomato puree*
- *Classicus Extra Virgin Olive Oil*
- *salt*
- *pepper*

1. *Rinse the salt cod under running water and soak for 24 hours in cold water, changing the water at least twice a day, drain.*
2. *In a large pan, sauté the onion with the olive oil and add the potatoes, cut into thick slices. Pour in the tomato puree and simmer for 15 minutes.*
3. *Add the cod chopped into chunks and brown on both sides. Add salt and pepper to taste, add a cup of water and simmer until cooked through.*

