RASTELLI'S"

EST. 1976

ICELANDIC COD

Preparation Instructions

Keep frozen until ready to prepare. Defrost under refrigeration until fully thawed. **Pan Sauté**: Preheat pan to medium high heat. Add 1 tablespoon oil and season cod as desired. When pan is hot, add cod portion to pan and let sear for about 3-4 minutes. Turn over and cook for additional 4-5 minutes or until fish flakes easily with fork. **Oven:** Preheat oven to 350°F. Lightly coat cod portions with oil or clarified butter and season as desired. Place on nonstick sheet pan and bake for 10-15 minutes or until meat feels firm to the touch.

Dist. by Rastelli Foods Group | Swedesboro, NJ 08085

KEEP FROZEN — Remove from package before thawing. Thaw under refrigeration and store below 38°F. Do not refreeze.

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Safe Handling Instructions This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.	
microwave. Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards),	Cook thoroughly. Keep hot foods hot. Refrigerate leftovers immediately or discard.

Nutrition Facts 4 servings per container
Serving size 6 oz (170g) Amount per serving 140 **Calories** % Daily Value* Total Fat 1g 1% Saturated Fat 0g 0% Trans Fat 0g Cholesterol 75mg 24% Sodium 90mg 4% Total Carbohydrate 0g 0% Dietary Fiber 0g 0% Total Sugars 0g Includes 0g Added Sugars 0% Protein 30g Vitamin D 1.5mcg 8% Calcium 30mg Iron 0.6mg 4% Potassium 700mg 15% The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Fish (Cod)

NET WT 1.5 LBS (24 OZ)

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