

Fish in Roasted Red Pepper Sauce



From the Sensenig's Recipe Book

Ingredients

1 lb. cod fillets (4 fillets) 1/4 cup flour
1/4 cup KRAFT Zesty Italian Dressing
1/2 cup sliced onions
2 oz. (1/4 of 8-oz. pkg.) PHILADELPHIA Cream Cheese, softened
1 /4 cup roasted red peppers
1/4 cup chicken broth
1 clove garlic, peeled
2 Tbsp. chopped cilantro

Preparation

Coat both sides of fish with flour; set aside. Heat dressing in large skillet on medium-high heat. Add onions; cook and stir until crisp-tender. Add fish; cook 5 to 7 min. on each side or until fish flakes easily with fork.

Place cream cheese, red peppers, broth and garlic in blender container; cover. Blend until smooth. Spoon into medium saucepan. Bring to boil on medium-high heat. Reduce heat to low; simmer 5 min., stirring occasionally.

Place fish on serving platter; top with the cream cheese mixture. Sprinkle with cilantro.

Substitute jarred roasted red peppers for the roasted fresh red peppers.

Notes:

Jazz It Up - Prepare as directed, using roasted poblano peppers.

Source: