Cod with Boursin Dijon Cream



Ingredients:

- 4 cod fillets
- 1 TBLS olive oil
- 1 package (5.2 oz) Boursin cheese
- ½ cup heavy cream
- 1 TBLS Dijon mustard
- 1 TBLS chopped chives
- Salt and pepper to taste

Method:

1. Season the cod fillets with salt and pepper on both sides.
2. Heat the olive oil in a large skillet over medium-high heat and sear the cod for 3-4 minutes per side, until golden, then transfer to a plate.
3. Lower the heat to medium and add the Boursin cheese to the skillet, stirring until it begins to melt.
4. Pour in the heavy cream and Dijon mustard, whisking until the sauce is smooth.
5. Let the sauce simmer for 2-3 minutes, until slightly thickened.
6. Return the cod to the skillet and spoon the sauce over each fillet.
7. Garnish with chopped chives and serve warm.