

Roasted Fish With Spice Butter and Tomatoes

By **Melissa Clark**

Total Time 25 minutes

Rating ★★★★★ (816)



David Malosh for The New York Times. Food Stylist: Simon Andrews.

You can use any savory spice blend in this easy dinner — anything from [garam masala](#) to [za'atar](#), [baharat](#) or Chinese [five spice](#). If you have a very fresh blend with loads of flavor, use just 1 teaspoon. But if your blend has been sitting in the cabinet since, well, you can't quite remember, feel free to use a bit more. Serve this with rice or crusty bread to catch all the spicy, buttery juices.

INGREDIENTS

Yield: 4 servings

1 pint cherry or grape tomatoes
(halved or quartered, if they are
large)

Kosher salt

6 tablespoons unsalted butter,
melted

3 garlic cloves, finely grated or
minced

1 teaspoon finely grated lemon or
lime zest

1 to 2 teaspoons spice blend of
choice

4 (6-ounce) mild white fish fillets
(for example, cod, hake or
blackfish)

2 scallions, white and green parts,
thinly sliced

Fresh lemon or lime juice, for
serving

Torn fresh herbs, such as mint, dill,
cilantro or parsley, for serving

PREPARATION

Step 1

Heat oven to 450 degrees. Place tomatoes on a rimmed baking sheet, sprinkle lightly with salt, and roast for 10 minutes as you prepare the fish.

Step 2

In a small bowl, stir together butter, garlic, zest, spice blend and a pinch of salt.

Step 3

Season fish lightly with salt. Pull pan from the oven, and nestle fillets among the cherry tomatoes. Pour spice butter over fish and tomatoes, tossing the tomatoes to coat them. Sprinkle scallions on top of everything.

Step 4

Roast until fish is flaky and cooked through, about 5 to 10 minutes, depending on the thickness of the fillets. Top with a squeeze of citrus juice and fresh herbs, and serve.

Private Notes

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