Brothy Cod With Peas and Mushrooms

By [Kay Chun](https://cooking.nytimes.com/search?q=Kay+Chun&action=click&module=byline&region=recipe%20page)

* YIELD4 servings
* TIME30 minutes

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Beatriz Da Costa for The New York Times. Food Styling: Rebecca Jurkevich.

INGREDIENTS

* 3 tablespoons extra-virgin olive oil
* ½ small yellow onion, thinly sliced (about 1/2 cup)
* 3 garlic cloves, thinly sliced
* 2 tablespoons minced fresh ginger
* 6 ounces fresh shiitake mushrooms, stemmed and sliced 1/4-inch thick (about 2 cups)
* Kosher salt and black pepper
* 1 cup pearl couscous
* 1 (8-ounce) bottle clam juice
* 1 ½ pounds skinless cod fillet, cut into 1 1/2-inch pieces
* 1 cup thawed frozen peas
* ¼ cup chopped scallions

Add to Your Grocery List

[Ingredient Substitution Guide](https://cooking.nytimes.com/guides/79-substitutions-for-cooking)

PREPARATION

1. In a large pot or Dutch oven, heat 2 tablespoons oil over medium. Add onion and cook, stirring occasionally, until softened, about 3 minutes. Add garlic and ginger, and cook, stirring, until fragrant, 1 minute.
2. Add mushrooms and the remaining 1 tablespoon oil, and season with salt and pepper. Cook, stirring occasionally, until lightly golden, about 3 minutes. Add couscous and stir until lightly toasted, about 2 minutes.
3. Add clam juice and 5 cups water, and bring to a boil over high heat. Reduce heat to medium and simmer until couscous is al dente, about 10 minutes.
4. Add cod and peas and bring back to a simmer. Cook, stirring occasionally, until fish is flaky and and cooked through and couscous is tender, about 5 minutes longer. Stir in scallions and season with salt and pepper.
5. Divide cod, vegetables and couscous across bowls, and top off with remaining broth. Serve warm.

I found the broth a little lacking so added a teaspoon of miso paste. Seemed a good add.

I used the clam juice as well as two cups of Dashi Bonito stock (from powder). Everyone in the family loved it. It would also be good with some added greens.

I added 2 tbsp dashi, 2 tbsp miso and a dash of soy sauce to augment the flavor. Really nice recipe for a healthy and quick meal.

9 This is helpful