

## FRIED YELLOWTAIL WITH POTATOES AND PANCETTA



**Serving:** 6

**Cooking Time:** Not Specified

**Prep Time:** Not Specified

### INGREDIENTS

- 600g potatoes, peeled and cubed

- 6 x150g yellowtail fillets, skin on
- 15ml olive oil plus extra
- salt and pepper to taste
- 120g pancetta, chopped
- 2.5ml smoked paprika
- 1 red pepper
- de-seeded and cut into thin strips
- 200g spinach, roughly chopped

## INSTRUCTIONS

Preheat the oven to 180°C.

Bring a saucepan of water to the boil, add the cubed potatoes and cook until tender, then drain.

Heat the olive oil in a large frying pan over medium heat.

Rub the yellowtail fillets all over with olive oil and season with salt and ground pepper.

Pan fry on the skin side for 5 minutes.

Transfer to an oven tray and cook in the oven for about 10 minutes, depending on the thickness of your fillets.

When the fish is in the oven, in the same frying pan add the pancetta.

Cook the pancetta over a medium heat until the oils come out.

Add the potatoes and sprinkle the paprika over, continue frying until the potatoes are golden and start to crisp on the edges.

Add the peppers and spinach, put on a lid and turn the heat down and cook until the spinach wilts.

Take the fish from the oven and place on a platter and surround with the potatoes and

vegetables.

Note: Streaky bacon can be used instead of pancetta