

POTATO TOSSED IN PESTO AND SERVED WITH BAKED FISH



Serving: 4

Cooking Time: 30 minutes

Prep Time: 10 minutes

INGREDIENTS

- 12 Rosa tomatoes, halved

- 10ml (2 tsp) olive oil
- Salt, to taste
- 800g whole fish
- Juice of 2 lemons
- 30g fresh thyme, leaves only
- 3 large potatoes, boiled with skin on
- 60ml (1/4 cup) ready- made pesto

INSTRUCTIONS

1. Preheat the oven to 200°C.
2. Put the tomatoes into a mixing bowl and drizzle with the oil and sprinkle with the salt. Roast for about 10 minutes, tossing after 5 minutes. Remove and set aside.
3. Place the fish in a roasting tray and season well. Drizzle with lemon juice, sprinkle with thyme and bake until cooked for about 20 minutes.
4. Core the potatoes and cut in half so you get a half moon effect. Spoon the pesto over the potatoes and toss to combine.
5. Serve the fish together with the tomatoes, pesto potatoes and top with fresh rocket.