

# Baked Cod Boulangère



**Serves 4    Prep 15 mins**

**Cooking 1h 15 mins**

**Easy**

## Ingredients

1kg potatoes (such as Desiree or Maris Piper) peeled and thinly sliced  
3 tbsp olive oil, for greasing and drizzling  
2 onions, thinly sliced  
1 tsp chopped fresh rosemary  
375ml hot chicken stock (use low salt stock cubes)  
4 x 175g cod fillets, skin on  
2 tbsp olive oil  
225g chanterelle mushrooms  
2 tbsp chopped fresh parsley

1. Heat oven to 180C/ Fan160C/ Gas4
2. Lightly grease a large, ovenproof dish with a little olive oil. Arrange layers of potatoes and onions in it, seasoning each layer with some black pepper and a little rosemary
3. Finish with a layer of potatoes in a neat, overlapping pattern. Press down firmly. Pour over the hot stock to just cover the potatoes, cover with foil and cook in the oven for 40 mins. Remove the foil, then return to the oven to colour the potatoes for a further 20 mins.
4. Season the cod fillets with black pepper and place on top of the potatoes. Drizzle each one with a little olive oil and return the dish to the oven for 10-12 mins to cook the fish. Heat the remaining oil in a non-stick frying pan, add the mushrooms and fry for 2-3 mins until golden. Season, add the parsley and mix well.
5. Arrange the cod and the boulangère potatoes on serving plates, spoon over the mushrooms and serve.