

Baked Cod with Greek Potatoes



Serves 4 Prep 15 mins Cooking 1h 30 mins Easy

Ingredients

For the potatoes

1kg potatoes, cut into roast potato sized chunks
1 large onion, peeled and finely chopped
a handful of fresh oregano or thyme, chopped
100ml olive oil
juice of 2 lemons

For the fish

1 thick cod fillet (1kg)
olive oil
butter for greasing

1. Preheat the oven to 200C/ Fan 180C/ Gas 6. Put the potatoes into a roasting pan or gratin dish, then throw in the onion and scatter over the herbs. Season and pour over the olive oil. Spoon over the lemon juice then add enough water to barely cover the potatoes.
2. Cook the potatoes uncovered for 45 mins, then turn them over and bake for a further 25 mins.
3. Towards the end of this time, lay your slice of cod, skin side down, in a buttered gratin dish or put the fish straight on top of the potatoes. Baste the fish with the potato liquid or, if you have put them in a separate dish, dribble a thin layer of oil over the surface.
4. Bake the fish and potatoes together for 15 mins. Test the fish with a knife point or skewer: if it goes right through with no resistance, the fish is cooked. If not, return to the oven and check again after 5 mins.
5. Slice the fish and serve with the now golden potatoes, together with lots of lemony juices.