

## Bream with Tomato Sauce



**Serves 3**

**Prep 10 mins**

**Cooking 35 mins**

**Easy**

### **Ingredients**

6 small sea bream or red mullet

2 tbsp olive oil

2 tbsp finely chopped parsley

salt & pepper

350g tomatoes, skinned, seeded & chopped

1. Put the oil in a frying pan with the parsley, a pinch of each of salt & pepper and the tomatoes. Simmer for about 10 minutes to cook the tomatoes, then increase the heat to reduce the sauce and cook for a further 10 - 15 minutes. Add the red mullet and cook briefly (8 - 10 minutes) until they are done.
2. Serve with new potatoes and green vegetables such as peas or asparagus.