

Cheese & Rarebit-topped Fish with Potato Wedges



Serves 4

Prep 20 mins

Cooking 40 mins

Easy

Ingredients

3 medium potatoes, cut into wedges
1 tbsp olive oil
3 thyme sprigs, leaves picked and chopped
50g grated cheddar
100g quark or ricotta
2 tbsp fresh breadcrumbs
1 tbsp Dijon mustard
4 white fish fillets (cod, Pollack, haddock)
2 tbsp onion or similar chutney
baby carrots or salad to serve

1. Heat oven to 200C/ Fan 180 C/ Gas 6. Put the potato wedges, olive oil and thyme in a large baking tray, season and toss everything well to coat. Bake for 25 mins.
2. Mash together the cheddar, cream cheese, breadcrumbs and mustard in a bowl. Remove the tray from the oven and push the wedges to the edges. Put the fish fillets in the centre and top each fillet with a dollop of chutney, followed by the cheese mix.
3. Return the tray to the oven for 15 mins until the fish is cooked through and the topping is bubbling and golden. Serve the fish and wedges with baby carrots or salad.