

Cod & Pepper Traybake



Serves 2 Prep 10 mins

Cooking 1h 20 mins

Easy

Ingredients

350 g of baby new potatoes
1 small drizzle of olive oil
125 ml of baby plum tomatoes, halved
1 Romano pepper, deseeded and sliced
125g of Piccerella (baby)peppers, deseeded and sliced
1/2 tbsp of white wine vinegar(optional)
1/2 tsp of sweet smoked paprika
2 cod fillets
1/4 lemon, juiced
1 small handful of parsley, chopped

1. Preheat the oven to 180°C fan/200°C/gas mark 6. Bring the potatoes to the boil and simmer for 20 minutes until cooked. Drain and tip them into a roasting tin. Crack with the back of a spoon and drizzle with olive oil, salt and pepper. Cook for approximately 15 minutes.
2. Put the tomatoes, peppers, white wine vinegar and paprika into a roasting dish. Add a drizzle of olive oil plus some salt and pepper and cook for around 25 minutes.
3. Remove from the oven and spoon your tomato mix into the potatoes. Drizzle the cod fillets in a little oil and rest them on top. Place back in the oven for 20 minutes. Add a good squeeze of lemon and sprinkle some fresh, chopped parsley over the top.