

# Easy Cod Traybake



**Serves 4**

**Prep 5 mins**

**Cooking 40 mins**

**Easy**

## Ingredients

750g baby new potatoes, halved if large  
a few sprigs fresh oregano, leaves picked & roughly chopped  
300g cherry tomatoes on the vine  
4 chunky cod fillets  
1 lemon, cut into wedges  
1 tbsp olive oil

1. Preheat the oven to 200C/ 180C Fan/ Gas 6. Toss the potatoes, oil and most of the oregano in a large roasting tin. Season well. Roast for 30 min, turning occasionally, until golden and tender.
2. Add the fish and tomatoes on the vine, then squeeze over some of the lemon wedges and tuck in around the potatoes. Season the cod. Return to the oven for 10 mins, or until the fish is opaque and flakes when pressed.