

# Grilled Lemon Bream with Potato Salad



**Serves 4**

**Prep 10 mins**

**Cooking 26 mins**

**Easy**

## Ingredients

### Fish

3 tbsp olive oil  
1½ tbsp grated lemon rind  
sea salt & cracked black pepper  
8 x 100g bream or snapper fillets, skin on

### Potato salad

150g whole-egg mayonnaise  
2 tbsp lemon juice  
12 baby new potatoes, scrubbed  
2 tbsp parsley, finely chopped

1. Cook the potatoes and halve them when cool enough to handle.
2. Combine the oil, lemon rind, salt and pepper and brush over the fish. Heat a non-stick frying pan over high heat and cook the fish, skin-side down, for 3 mins each side or until to your liking.
3. While the fish is cooking, make the potato salad. Combine the mayonnaise, and lemon juice, pour over the potatoes and toss with the parsley, salt & pepper to combine.
4. Serve the fish with the salad and the lemon wedges.