

# Orange & Chive Crumb Cod & Hasselback Potato



**Serves 1    Prep 10 mins**

**Cooking 30 mins**

**Easy**

## **Ingredients**

1 large baking potato  
1 cod fillet (about 180g)  
1 slice bread (preferably seeded)  
zest of 1 orange  
1 tbsp chives, finely chopped  
drizzle olive oil  
2 tbsp crème fraîche to serve  
steamed vegetables to serve (optional)

Microwaving the potato first speeds up the process of making a soft but crispy hasselback

1. Heat oven to 220C/ Fan 200C/ Gas 7. Put a skewer through the middle of the potato lengthways and cut slits across it every 0.5cm (the skewer will stop the knife cutting all the way through the potato) Microwave for 10-12 mins until starting to soften (alternatively bake in the oven for 1hr 10 mins)
2. Meanwhile, prepare the topping for the fish. Blitz the bread in a food processor into breadcrumbs. Combine the breadcrumbs with the orange zest, chives, and seasoning. Season the cod, put it on a baking tray and top with the crumb.
3. Put the potato on the same tray, drizzle with the oil and sprinkle with salt flakes. Bake for 12-15mins until the fish is cooked and the potato is tender but crispy. Serve with crème fraîche and steamed vegetables.