

# Oven-baked Fish & Chips



**Serves 4**

**Prep 15 mins**

**Cooking 40 mins**

**Easy**

## **Ingredients**

800g floury potatoes, scrubbed & cut into chips  
2 tbsp olive oil  
50g fresh breadcrumbs  
zest of 1 lemon  
2 tbsp chopped parsley  
4 x 140g thick white fish fillets  
200g cherry tomatoes

1. Heat oven to 220C/ 200C Fan/Gas 7. Put chips on dry kitchen paper, then lay in a single layer on a large baking tray. Drizzle with half the olive oil and season with salt. Cook for 40 minutes, turning after 20 mins, so they bake evenly.
2. Mix the breadcrumbs with the lemon zest and parsley, then season. Top the fish evenly with the breadcrumb mixture, then drizzle with the remaining oil. Put in a roasting tin with the cherry tomatoes, then bake in the oven for the final 10 mins of the chips' cooking time.