

# River Cobbler with Potato Wedges



**Serves 4**

**Prep 10 mins**

**Cooking 40 mins**

**Easy**

## Ingredients

4 medium sized potatoes (ideally Maris Piper), peeled  
1 tbsp olive oil  
1 tbsp fresh rosemary, chopped  
4 river cobbler fillets, about 175g each  
8 tbsp mayonnaise  
50g dried breadcrumbs  
50g parmesan, finely grated  
250g cherry vine tomatoes

1. Preheat oven to 200C/180C Fan/Gas mark 6. Line 2 baking trays with parchment paper. Cut the potato into wedges, then toss in the oil and rosemary. Place on a baking tray and bake for 35-40 mins or until crisp on the outside and soft inside.
2. Put the fillets on the other tray. Spread the uppermost sides with mayonnaise. Sprinkle with breadcrumbs, then Parmesan. Season with black pepper
3. Place the fillets in the oven for 20 mins before the wedges are cooked. Add the cherry vine tomatoes for the last 10 minutes.