

# Seabass with Crispy Potato Traybake



**Serves 2**

**Prep 20 mins**

**Cooking 45 mins**

**Easy**

## **Ingredients**

450g medium potatoes (Maris Piper are good), peeled  
3 tbsp olive oil 1/2 lemon, juiced  
2 sea bass fillets, about 150g each  
100g black olives, pitted & roughly chopped (optional)

1. Heat the oven to 220C/ 200C Fan/ gas 7. Slice the potatoes as thinly as possible (a mandolin is handy for this) and tip into a bowl with 2 tbsp of the olive oil, the olives (if using) and lemon juice. Season with salt and pepper and mix so the potatoes are completely dressed.
2. Line a shallow tray with a sheet of baking parchment and spread the potatoes over i in a thin layer. Bake the potatoes for 30 mins until just cooked through and crisp and brown around the edges. Lay the fish fillets on top, drizzle with the remaining oil and season, then continue to bake for a further 15 mins to cook the fish. Bring the tray to the table and serve straight from the tray