

Simple Fish Dish



Serves 2 Prep 25 mins Cooking 20 mins Easy

Ingredients

vegetable oil, for greasing
50g butter, melted
2 slices stale bread, torn into chunks
100g cream cheese with garlic and herbs (Boursin)
2 tsp plain flour
250ml milk
2 spring onion, sliced
4 tbsp peas (if frozen, defrost under cold running water & drain)
2 white fish fillets (such as cod), skin and bones removed
12 cherry tomatoes, quartered

1. Preheat the oven to 200C/180C Fan/Gas 6. Grease a small ovenproof dish with the oil.
2. Mix the melted butter and bread together in a bowl.
3. Mix the cream cheese and flour together in another bowl until well combined. Slowly mix in the milk until smooth. Stir in the spring onion and peas.
4. Put the fish into the bottom of the greased dish, top with the cheese mixture, the tomatoes and finally the bread mixture.
5. Bake in the oven for 20–25 minutes, or until the fish is cooked through.