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**Sea bass with crispy potato
& black olive traybake**

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SERVES 2 PREP 20 mins COOK 45 mins EASY

450g medium potatoes (Maris Piper are good), peeled
3 tbsp olive oil
100g black olives, pitted and very roughly chopped
pinch chilli flakes
2 garlic cloves, finely sliced
½ lemon, juiced
2 sea bass fillets, about 150g each

1 Heat 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, chilli flakes, garlic 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 it 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.

GOOD TO KNOW fibre • gluten free

PER SERVING 726 kcal • fat 44g • saturates 7g • carbs 43g • sugars 2g • fibre 7g • protein 35g • salt 1.7g



'This is my go-to meal for two – essentially a quick one-dish supper – but it looks and tastes so much more impressive. I also make the crispy potatoes on their own as a side to roast chicken or pork.'

Barney Desmazery