



Recipe
suggestions

Chorizo, new potato & haddock (serves 2)

Ingredients

- > 1 tsp olive oil
- > 2 skinless haddock fillets
- > a handful of cherry tomatoes
- > 3 tbsp mayonnaise
- > 1 tsp garlic paste or 1 garlic clove, crushed
- > 100g white breadcrumbs
- > zest and juice of 1 lemon
- > handful of chopped fresh parsley

Method

- > Heat a large lidded frying pan, then add the oil.
- > Tip in the chorizo, fry for 2 mins until it starts to release its oils, then tip in the potatoes and some seasoning. Splash over 3 tbsp sherry, cover the pan tightly, then leave to cook for 10-15 mins until the potatoes are just tender. Move them around the pan a bit halfway through.
- > Season the fish well
- > Give the potatoes another stir, add the cherry tomatoes and most of the chopped parsley to the pan, and lay the fish on top.
- > Splash over 1tbsp sherry, place the lid on again and leave to cook for five minutes, or until the fish has turned white and is flaky when prodded in the middle.
- > Scatter the whole dish with a little more parsley and drizzle with more extra virgin oil. Serve with crusty bread.

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