

EASY FISH PROVENÇAL



Serves 4



Prep Time 5 minutes



Cook Time 30 minutes



Easy As



INGREDIENTS

- 700g bag **Wattie's** frozen Country Style Herb Potato Roasters
- 400g can **Wattie's** Pesto Style Tomatoes
- 4 x 125g fish fillets (such as tarakihi, cod, gurnard or snapper)
- 2 Tbsp black olives, pitted and halved
- 1–2 Tbsp capers
- Fresh parsley leaves to garnish
- Lemon wedges (to serve)

METHOD

1. Preheat the oven to 200°C (fan assisted). Place the **Wattie's Country Style Herb Potato Roasters** in a baking dish. A lasagne-style dish (2L capacity) works well. Pour over the **Wattie's Pesto Style Tomatoes**. Bake for 20 minutes.
2. Remove from the oven and place the fish fillets on top of the roasters. Return the dish to the oven and bake for a further 8–10 minutes or until the fish is cooked.

3. Scatter over the black olives and capers, and garnish with parsley leaves. Serve with steamed asparagus or baby peas and a lemon wedge.

TIPS

- Replace **Pesto Style Tomatoes** with **Italian Style Tomatoes**, if wished.