

# HOOKED ON FISH

Fresh. Simple. Sustainable.

## Summer Baked Plaice

**Justine Pattison / BBC Good Food**

1 lb. baby new potatoes, well scrubbed and halved if large  
2 tsp olive oil  
½ pint cherry tomatoes on the vine  
small bunch asparagus, trimmed  
2 plaice fillets  
juice ½ lemon  
knob of butter

Heat oven to 400.° Put the potatoes in a large roasting tin and drizzle with the oil. Season and roast for 20-25 minutes.

Take the roasting tin out of the oven, turn the potatoes over and add the tomatoes and asparagus, nestling among the potatoes.

Place the fish on top and squeeze over the lemon. Top each fillet with a smear of butter, season and return to the oven for a further 10-12 minutes or until the fish is cooked and the vegetables are tender.

Serves 2