

# Basil Crusted Fish, Hasselback Potatoes & Salad



## Ingredients

- 4 white fish fillets
- 30g breadcrumbs
- 1 tsp each of salt and pepper
  - Fresh chopped basil
  - 4 tsp tomato purée
    - 1 tbsp oil
- 1 lemon, cut into 4 wedges
  - 1 bag of salad

### For the hasselback potatoes:

- 750g baby potatoes
- 2 tbsp melted butter
- 1 tbsp each salt and pepper

## Methods

1. Pat the fish dry with a kitchen towel.
2. Mix the breadcrumbs with the salt, pepper and basil.
3. Spread 1 tsp of tomato purée on top of each fillet.
4. Top with the breadcrumb mix and pat it on.

### To oven cook

1. Heat oven to 180C.
2. Coat a baking tray with half the oil.
3. Put the fillets on the tray, and brush with the rest of the oil.
4. Bake for 20 - 25 minutes until the fish is just cooked.

### To air fry

1. Place the fillets in the air fryer and cook at 180C for 15 minutes.
2. Serve with a lemon wedge on top of each fillet with the hasselback potatoes and a side salad.

## Let's make the hasselback potatoes:

1. Put a skewer through the bottom of the potato.
2. Now make slices down the potato. The skewer ensures you don't cut all the way through.
3. Remove the skewer and put the potato in a bowl of cold water.
4. When all the potatoes are cut, drain them.
5. Place cut side up in a small roasting dish or in the air fryer.
  6. Mix the salt and pepper into the butter.
  7. Drizzle half the butter over the potatoes.
8. Bake in the oven at 180c for 40 mins, basting occasionally.
  9. Or cook for 25 minutes at 200c in the air fryer.
10. Remove from the oven / air fryer and drizzle with the remaining butter.