

# Pesto Crusted Fish Hash



## Ingredients

- 4 fish fillets, defrosted
  - 8 tbsp red pesto
- 2 handfuls of baby spinach, shredded
  - 2 tbsp breadcrumbs
  - 200g cooking bacon, diced
- 2 tins of new potatoes, drained and sliced
  - 4 spring onion, sliced
- 250g baby plum tomatoes, halved
  - 1 tsp each of salt and pepper

## Methods

1. Place the fish on a baking tray and season with salt and pepper.
2. Spread 1 tbsp of pesto over each fillet.
3. Add the shredded spinach onto the pesto.
4. Add the breadcrumbs on top. Bake at 180° for 8-10 mins.
5. Fry the bacon till crispy then set aside.
6. Add the sliced potatoes into the pan you used for the bacon and fry gently for 2 mins.
7. Add the spring onion and tomatoes and continue to fry for 1-2 mins.
8. Add the cooked bacon.
9. Transfer to an ovenproof dish. Add the remaining pesto and gently stir through.
10. Place the fish fillets on top.
11. Place back in the oven for 5 mins or until the fish is fully cooked.
12. Cook the part baked baguettes as per the pack instructions and serve on the side.