



Broiled Hake & Rösti

with Cherry Tomatoes and Lemon Sauce



30-40min



2 Servings

There's nothing quite like the smell of potatoes crisping in a hot pan. Rösti, a Swiss potato pancake or hash brown, is famous for its golden exterior and soft center. We drizzled ours with malt vinegar for bright acidity and a hint of ale. We could almost just eat an entire rösti for dinner, but we added an elegant fillet of hake, bursting sweet tomatoes and a super-simple tangy parsley sauce ...

What we send

- russet potatoes
- garlic clove
- hake
- cherry tomatoes
- malt vinegar
- fresh parsley
- organic lemon

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- box grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 660.0kcal



1. Grate potato

Peel and grate potato and garlic. Mix with 2 teaspoons salt and a few grinds of black pepper.



2. Form potato rösti

Heat 2 tablespoons oil in a skillet over medium. Add potato mixture, pressing to flatten to the size of the skillet (9 inches). Cook until browned on the bottom, about 10 minutes.



3. Brown both sides

Loosen sides first then center of rösti and flip and brown on the other side, about 10 minutes. Remove from skillet and drizzle with half vinegar packet.



4. Prepare fish & tomatoes

Preheat oven to broil with rack 6 inches from heat. Place fish on one side of a rimmed baking sheet and drizzle with 1 teaspoon oil; season with salt and pepper. Add tomatoes to other side of sheet, toss with 1 teaspoon oil and season with pepper and ¼ teaspoon salt.



5. Broil fish

Place sheet pan in oven and broil until fish is cooked through, about 5 minutes. Remove fish and continue cooking tomatoes for 5 minutes.



6. Make sauce & assemble

Zest lemon and remove parsley leaves from stems then finely chop. Melt butter in a small saucepan; stir in lemon zest, juice of ½ the lemon and parsley. Cut rösti in half, place each half on plates, top with fish, spoon sauce over fish and serve with tomatoes. Enjoy!