

# Smoked Haddock with red Pesto Potatoes and a Tomato and Caper vinaigrette



## **Ingredients**

For the red pesto potatoes

250g baby potatoes

1 garlic clove

50g pine nuts

200g semi-dried tomatoes in oil, drained

Pinch of red chilli flakes

125ml extra-virgin olive oil

50g parmesan, finely grated

Pulse all the ingredients in a food processor until you have a textured paste

## **For the tomato, caper vinaigrette**

2 tbsp lemon juice

1 tsp dijon mustard

3 tbsp extra-virgin olive oil

2 tbsp drained and rinsed capers

5-6 cherry tomatoes, halved or quartered

Whisk together lemon juice and mustard. Add the oil in a slow stream, whisking until emulsified. Stir in the tomatoes and capers, adding salt and pepper to taste.

## **Method**

1. Cook potatoes in boiling salted water for 10-15 minutes
2. Slice in half and gently toss in the red pesto. The pesto is pungent so less is more. Begin with 2 tsp.
3. Heat 2 tbsp of olive oil in a pan to a medium high heat. Dry and season the fish with salt and pepper. Place skin side down for 3-4 minutes until crisp. Turn and cook for 2-3 minutes depending on the thickness of the fish.
4. To serve, divide the potatoes onto 2 warmed plates, top with the smoked haddock and drizzle with the vinaigrette. Serve with fresh greens.