

Haddock and Pepper Bake

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This is a super easy dish that's perfect for a mid-week supper. Serve it with roasted new potatoes for an easy, elegant dinner.

Ingredients:

600g haddock
75g breadcrumbs
100g roasted red peppers, from a jar
50g feta cheese
1 garlic clove
1 handful of parsley
½ tsp. paprika
Salt and pepper
Olive oil

Directions:

1. Drain the peppers, removing any seeds or pith that remains. Finely chop them.
2. Mince the garlic clove.
3. Chop the haddock into chunks.
4. Heat the oven to 200C and grease a baking dish.
5. Mix the breadcrumbs with the minced garlic clove, paprika and a bit of olive oil to bind. Season the breadcrumbs well.
6. Place the haddock chunks into the baking dish and divide the peppers, feta and breadcrumbs between all of the haddock chunks.
7. Place the dish into the oven and cook it for around 15 minutes.

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