

HOOKED ON FISH

Fresh. Simple. Sustainable.

Whole Roasted Fish with Sliced Potatoes, Olives, and Herbs

Anne Burrell / Food Network

3 or 4 large Yukon gold potatoes, sliced 1/8 inch thick (a mandoline works well here)
6 cloves garlic (4 smashed and finely chopped; 2 just smashed)
1 bunch fresh oregano (half with leaves finely chopped; half as whole sprigs)
½ cup pitted gaeta or kalamata olives, slivered
Pinch of crushed red pepper
Extra-virgin olive oil
Kosher salt
1 3 -pound fish (such as a snapper or bass), scaled, gutted and gills removed
1 lemon, sliced
3 fresh bay leaves
½ bunch fresh Italian parsley
1 cup dry white wine

Preheat the oven to 400 degrees F.

In a large bowl, toss the potatoes, chopped garlic, chopped oregano, olives and red pepper; drizzle generously with olive oil and season with salt. Arrange the potatoes mixture in the bottom of a baking dish large enough to accommodate the fish. Roast in the oven for 20 minutes. Remove from the oven.

Make 3 diagonal slices about 1/2 inch deep on each side of the fish. Season the outside and inside with olive oil and salt. Place the lemon slices, bay leaves, whole oregano sprigs, parsley and the remaining smashed garlic inside the body cavity of the fish.

Pour the wine over the potatoes, lay the fish on top and toss the whole thing in the oven for 35 to 40 minutes, or until the eyeballs pop out.

Remove the skin and bones and serve the fish over the potatoes.

Serves 4

Check our website for more recipes:

<https://www.hookedonfishchicago.com/recipes>