



Roast sea bass & vegetable traybake



Method

1. Heat oven to 180C/160C fan/gas 4. Arrange the potato and pepper slices on a large non-stick baking tray. Drizzle over 1 tbsp oil and scatter with the rosemary, a pinch of salt and a good grinding of pepper. Toss everything together well and roast for 25 mins, turning over halfway through, until the potatoes are golden and crisp at the edges.
2. Arrange the fish fillets on top and scatter over the olives. Place a couple of lemon slices on top of the fish and drizzle with the remaining oil. Roast for further 7-8 mins until the fish is cooked through. Serve scattered with basil leaves.



Ingredients

- 300g red-skinned potatoes, thinly sliced into rounds
- 1 red pepper, cut into strips
- 2 tbsp extra virgin olive oil
- 1 rosemary sprig, leaves removed and very finely chopped
- 2 sea bass fillets
- 25g pitted black olive, halved
- ½ lemon, sliced thinly into rounds
- handful basil leaves

