



# Fish with Tomatoes and Green Olive Tapenade

Recipe courtesy Laura Calder



**Total Time: 20 min**

**Prep: 10 min | Inactive Prep: — | Cook: 10 min**

**Level: Easy**

**Yield: 4 servings**

## INGREDIENTS

Green Olive Tapenade:

1/2 cup/100 g pitted green olives

2 tablespoons capers

2 anchovy fillets, rinsed and patted dry

2 cloves garlic, roughly chopped

3 to 4 tablespoons olive oil

Lemon juice

Freshly ground pepper

Fish:

4 white fish fillets, such as sole or halibut (about 4 ounces/125 g each)

2 small tomatoes, sliced

Olive oil, for drizzling

Salt and freshly ground pepper

Herbes de provence, for sprinkling

## DIRECTIONS

For the tapenade: Pulse the olives, capers, anchovies and garlic in a small food processor until pureed. Gradually add the olive oil. Season with lemon juice and pepper.

For the fish: Preheat the oven to 400 degrees F\200 degrees C. Pat the fish dry with paper towels. Place on a baking sheet and smear each with a spoonful of the tapenade. Put a few slices of tomato on top, drizzle with some olive oil and sprinkle with salt, pepper and herbes de provence. Bake until the fish is cooked, 6 to 8 minutes.

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