

Provençal Baked Fish with Roasted Potatoes & Mushrooms

Serves 2

- 225 g red potatoes, cubed
- 225 g shiitake or other fresh mushrooms, trimmed and sliced
- 1 T extra-virgin olive oil, divided
- $\frac{1}{8}$ tsp salt
- $\frac{1}{8}$ tsp ground pepper
- 1 clove garlic, peeled and sliced
- 400 g cod fillet, cut into 4 portions
- 2 T lemon juice
- $\frac{1}{2}$ tsp herbes de Provence
- Fresh thyme for garnish



1. Preheat oven to **220°C**.
2. Toss **potatoes, mushrooms**, $\frac{1}{2}$ T oil, **salt**, and **pepper** in a large bowl. Transfer to a 23x33-cm baking dish. Roast until the vegetables are just tender, **30 to 40 minutes**.
3. Stir the vegetables, then stir in **garlic**. Place **fish** on top. Drizzle with **lemon juice** and the remaining $\frac{1}{2}$ T oil. Sprinkle with **herbes de Provence**.
4. Bake until the fish is opaque in the center and flakes easily, **10 to 15 minutes**. Garnish with **thyme**, if desired.