



Fish and Chips

NIBBLEDISH CONTRIBUTOR

Ingredients

- Fish of your choice
- Some potatoes
- Garlic
- Lemon
- Chili
- Salt & Pepper
- Parsley

- Rosemary
- Margarine & evoo

Instructions

An English dish with a different twist.

Start by boiling the kettle and peeling the potatoes. Chop them up chunky and try and keep them all roughly the same size. Get the water into a pan and get the spuds in. Boil them for 5 minutes.

Once parboiled, drizzle with evoo, sprinkle with rosemary and get them into the oven at 200.

I used one of the cheapest fishes in the supermarket, but I am sure it would have tasted even better with a nicer fish.

Wrap it up in some foil with a spoonful of margarine, a squeeze of lemon, some roughly chopped chili and parsley and some crushed garlic.

Get it into the oven at the same time as the spuds and give 'em at least 20-25mins.

Keep an eye on the potatoes and make sure they don't burn.

Serve with greens or vegetables.