



Cod Potato Bites

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 8 bites:

- 4 new potatoes
- 1 skinless, boneless cod fillet
- 2 tbsp breadcrumbs

- 2 tbsp soft cheese
- 1 tbsp lemon juice

- 1 tsp parsley
- 1 tsp thyme
- Salt and pepper

Instructions

This actually creates more filling than you can fit into the potato halves but you can always just leave out half the potato flesh after scooping out, for another day.

1. Boil the potatoes til just cooked, but not too soft. Drain and cool.
2. Meanwhile, poach or grill the cod fillet til it flakes easily.
3. Mix the fish flakes with the cheese, lemon juice and herbs.
4. Halve the potatoes and carefully scoop out the flesh. Mix the flesh in with the fish mixture and season well.
5. Place the empty potato halves onto a baking tray and scoop the fish potato

mixture into each one.

6. Scatter breadcrumbs over the top of each potato and grill for about 5-10 minutes.