



# WHITE FISH RATATOUILLE

## INGREDIENTS

- 8 x white fish fillets (cod or haddock)
- 3 courgettes, chopped into cubes
- 2 aubergines, chopped into cubes
- 3 red onions, thinly sliced
- 3 peppers (any colour) thinly sliced into strips
- 3 tin chopped tinned tomatoes
- 1 garlic clove, crushed
- Pinch mixed dried herbs
- 4 tbsp veg oil
- Ground black pepper (to taste)

## DIRECTIONS

- 01 Place the white fish fillets into an ovenproof dish.
- 02 In a pan, heat the oil and cook the garlic gently for 2 minutes.
- 03 Pour in the tinned tomatoes and cook over low heat for 25 minutes until the vegetables are soft and the sauce has thickened.
- 04 Portion the ratatouille over the fish fillets, cover with tin foil and bake in the oven for 20 minutes until the fish is cooked.
- 05 Serve with oven-roasted new potatoes and cabbage.

## SERVINGS

- Serves 8