



## **Roasted Ocean Trout with crunchy potatoes, baked tomatoes and wilted spinach**

Serves 4

4 Ocean Trout fillets

4 tablespoons olive oil

1 lemon, juice and rind

4 tablespoons chopped dill

salt & pepper, to season

600g baby nicola potatoes

8 cloves garlic, skin on

6 mini Roma tomatoes, cut in half lengthways

200g baby Spinach leaves

Aioli, to serve

Pre-heat a fan oven to 180 degrees.

Place fish in a shallow bowl, drizzle with 2 tablespoons olive oil, then add lemon juice and rind, dill, salt and pepper. Set aside to marinate.

Parboil the potatoes, skins on, until just tender. Drain and cut in half. Place on oven tray with garlic cloves and tomatoes. Drizzle with remaining olive oil and season with salt and pepper. Bake for 20 minutes.

Add fish to tray and continue to cook for another 10 minutes, until the fish is just cooked and still slightly pink in the middle.

Meanwhile, heat a medium non stick pan and cook the baby spinach until just wilted.

Remove fish from oven and serve on a bed of wilted spinach with some potatoes, roasted tomatoes and garlic.

Serve with a dollop of aioli. (See separate aioli recipe)

*Enjoy with a glass of Deakin Estate Pinot Noir.*