



Pesto Crusted Cod

with Mashed Potato, Roasted Carrots and Butter Sauce

4

Classic Eat Me First • 40-45 Minutes • 1 of your 5 a day



Potatoes

Carrot



Echalion Shallot



Garlic Clove



Panko Breadcrumbs



Fresh Pesto



Cod



Cider Vinegar



Vegetable Stock Paste



Unsalted Butter

Pantry Items
Olive Oil

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, garlic press, baking tray, bowl, baking paper, kitchen paper, frying pan, colander and potato masher.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Carrot**	3	4	6
Echalion Shallot**	1	1	2
Garlic Clove**	1	2	2
Panko			
Breadcrumbs 13)	25g	35g	50g
Fresh Pesto** 7)	32g	50g	64g
Olive Oil for the Crumb*	1 tbsp	2 tbsp	2 tbsp
Cod** 4)	2	3	4
Cider Vinegar 14)	1 sachet	1 sachet	2 sachets
Water for the Sauce*	100ml	150ml	200ml
Vegetable Stock Paste 10)	10g	15g	20g
Unsalted Butter** 7)	30g	40g	60g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	573g	100g
Energy (kJ/kcal)	2427 /580	424 /101
Fat (g)	25	4
Sat. Fat (g)	11	2
Carbohydrate (g)	62	11
Sugars (g)	12	2
Protein (g)	29	5
Salt (g)	1.66	0.29

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

4) Fish 7) Milk 10) Celery 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Get Prepped

Preheat your oven to 200°C. Put a large saucepan of **water** with ½ **tsp salt** on to boil for the **potatoes**. Chop the **potatoes** into 2cm chunks (peel first if you prefer). Trim the **carrot**, then halve lengthways (no need to peel). Chop into roughly 1cm wide, 5cm long batons. Halve, peel and thinly slice the **shallot**. Peel and grate the **garlic** (or use a garlic press).



Bake the Fish

Line a baking tray with baking paper and drizzle with **oil**. Pat the **cod** dry with kitchen paper and lay on the tray. Spoon the **pesto crumb** evenly over the **fish**, pressing it down with the back of the spoon. Bake on the middle shelf of your oven until cooked through, 12-15 mins. **IMPORTANT:** *Wash your hands and equipment after handling raw fish. The fish is cooked when opaque in the middle.*



Cook the Veggies

Put the **carrots** on a baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. When the oven is hot, roast on the top shelf until tender, 20-25 mins. When your pan of **water** is boiling, add the **potatoes** and cook until you can easily slip a knife through, 15-20 mins.



Make the Sauce

Heat a drizzle of **oil** in a medium frying pan on medium heat. Once hot, add the **shallot** and stir-fry until softened, 3-4 mins. Stir in the **garlic** and cook for 1 min. Add the **cider vinegar** and allow it to evaporate, 1-2 mins. Pour in the **water for the sauce** (see ingredients for amount) and **vegetable stock paste**, then bring to the boil and simmer until reduced by half, 2-3 mins. Vigorously stir in the **butter** until melted, then take off the heat.



Make the Pesto Crumb

Meanwhile, pop the **breadcrumbs**, **pesto** and **olive oil for the crumb** (see ingredients for amount) into a small bowl and mix together.



Finish and Serve

Once the **potatoes** are cooked, drain in a colander and return to the pan, off the heat. Add a knob of **butter** and a splash of **milk** (if you have any) and mash until smooth. Season to taste with **salt** and **pepper**. Serve the **cod** with the **mash** and **roasted carrots** alongside, then spoon over the **sauce**.

Enjoy!