



**This whole Hake should have been £17.01 which we simply could not justify. But at £6.81 with a yellow sticker - When we got 4 servings out of it, it was a reasonably priced treat. But not the easiest or prettiest Fish the fillet?..**

### **Ingredients:-**

2 Hake fillets, pin boned. Skin on or off as you choose  
2 Red Onions, sliced  
3 Cloves of Garlic, minced  
1 Tsp of Paprika  
100g of Chorizo, cubed  
6 Green Olives, halved  
150ml of White Wine  
400Ml of Fish Stock  
10 Cherry Tomatoes  
300g of New Potatoes, halved  
Oil to fry  
Salt & Pepper to season

### **Method:-**

- (1) Heat Oil in a Dutch Oven / Flame proof dish and add the Onions.
- (2) Fry over a medium heat until softened.
- (3) Add the Garlic and fry for a further minute.
- (4) Add the Paprika and Chorizo and fry for a few more minutes.

- (5) Add the Potatoes and stir until coated.
- (6) Add the Wine, Stock and Salt & Pepper it season.
- (7) Simmer for 10 minutes, or until the Potatoes are tender.
- (8) Add the Olives and Tomatoes.
- (9) Season the Hake with Salt & Pepper and lay over the vegetables.
- (10) Cover and steam for 10 minutes, until the Fish is cooked through.

**To be honest all you need is a sprinkle of Parsley for colour and this is good to go.**