

Baked Fish and Potatoes

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  50
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Serves:  6

No Allergens

Preference: Parve

A set-it-and-forget-it carp or white fish meal. It really doesn't get easier than this.

Difficulty: Easy

Occasion: Passover, Nine

Days

Diet: Gluten Free, Low Fat,

Paleo, Pescetarian, Sugar Free

Source: The Heimishe

Kitchen (Nitra Cookbook)

Ingredients (3)

Main ingredients

- 10 medium potatoes, sliced
- 4 tablespoons oil, butter or **Gefen Mayonnaise** (optional)
- 6 slices carp or white fish

Start Cooking

Make the Fish

1. Arrange potatoes in 10-inch baking dish. Sprinkle salt and oil over potatoes and place fish on top.
2. Bake covered at 350 degrees for one hour until done.

Variation:

To cook, arrange potatoes and fish in a heavy skillet. Cook, covered, over low heat for one hour.

Credit

Photography and Styling by Peri Bleier