

# Sweet Gefilte Fish with Caramelized Tomatoes, Mushrooms, and Onions

Recipe By Esther Deutsch



Cooking and Prep:  2  
h 15 m

Serves:  8

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Pescetarian

Source: Whisk by Ami

Magazine

## Ingredients (7)

### Main ingredients

- 1 large onion, chopped
- 2 cups grape tomatoes, halved
- 10 ounces white button mushrooms, quartered
- 2 tablespoons oil
- 1/3-1/2 cup sugar (adjust according to desired sweetness)

pinch salt

1 loaf (20 ounces) **Ungar's Gefilte Fish**

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## Start Cooking

### Prepare the Gefilte Fish

1. Preheat oven to 350 degrees Fahrenheit. In a 9x13-inch baking pan, combine the onion, tomatoes, mushrooms, oil, sugar, and salt. Roast, uncovered, until caramelized, 30-40 minutes.
2. Remove the pan from the oven and stir the roasted vegetables to combine. Add the gefilte fish loaf to the pan and bake, covered, for one hour and 30 minutes longer. Serve the gefilte fish warm, topped with the vegetables.