

# Seared Hake

*with Melted Leeks & Fingerling Potatoes*

In this recipe, you'll "melt" leeks, by slow-roasting them with butter until they're unbelievably tender. And, okay: we admit it! The term can be a little bit of an overstatement. Though your leeks won't actually melt, the roasting process in this recipe softens their layers and brings out their natural sweetness. The result is an irresistibly delicate, balanced side dish (no matter what you call it).



## Ingredients

- 2 Hake Fillets
- 10 Ounces Fingerling Potatoes
- 2 Cloves Garlic
- $\frac{3}{4}$  Pound Leeks
- 1 Stalk Celery
- 1 Lemon
- 1 Bunch Parsley

## Knick Knacks

- 8 Kalamata Olives
- 2 Tablespoons Butter
- 1 Teaspoon Piment d'Espelette

Makes 2 Servings

About 600 Calories Per Serving

Cooking Time: 35 to 45 minutes





1



### Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Remove the hake from the refrigerator to bring to room temperature. Halve the potatoes lengthwise. Pit and roughly chop the olives. Peel and thinly slice the garlic. Trim off and discard the roots and upper, dark-green leaves of the leeks. Quarter the leek lengthwise; thoroughly rinse between the layers, keeping them as intact as possible. Thinly slice the celery on an angle. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest. Quarter the lemon and remove the seeds. Pick the parsley leaves off the stems; discard the stems.

2



### Prepare the leeks & potatoes:

Cut a piece of aluminum foil twice the length of a sheet pan. Line the pan with the foil, allowing the excess foil to hang off one of the edges. Drizzle the foil-lined pan with olive oil and season with salt and pepper. Place the **potatoes** and **leek**, cut side up, in a single, even layer on the seasoned, foil-lined pan. Top with the **butter**, **garlic** and **lemon zest** and sprinkle with **half the piment d'Espelette**; drizzle with olive oil and season with salt and pepper. Fold the extra length of foil back over the leeks and potatoes, then tightly roll the edges together to seal the packet.

3



### Roast the leek & potatoes:

Roast the packet 25 to 28 minutes, or until the potatoes are tender when pierced with a fork and the leek is very soft. Remove from the oven.

4



### Cook the fish:

After the leeks and potatoes have roasted for about 15 minutes, pat the **hake fillets** dry and season on both sides with salt, pepper and the **remaining piment d'Espelette**. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned hake and cook 3 to 5 minutes per side, or until golden brown and cooked through. Transfer to a plate and set aside.

5



### Make the salad:

In a small bowl, combine the **celery**, **olives** and **parsley**. Add the **juice of 2 lemon wedges** and a drizzle of olive oil; toss gently to coat. Season with salt and pepper to taste.

6



### Plate your dish:

Using a fork or tongs, divide the **roasted potatoes** and **leek** between 2 plates, reserving any juices from inside the foil packet. Place a **cooked hake fillet** onto each plate and top with the **salad**. Drizzle each plate with some of the reserved juices from the packet. Garnish with the **remaining lemon wedges**. Enjoy!