

Pan-Roasted Hake & Romesco Sauce

with Leeks, Scallions & Potatoes

It's said that the fisherman of Tarragona, Spain, were the first to make romesco sauce. (The surrounding region is famous for the bounty that lands daily in its fish markets.) As an accompaniment for seafood, romesco is unrivaled in the Northeast of Spain. And though there are as many versions of the recipe as there are fish in the Mediterranean, the basic ingredients remain relatively unchanged, and easy to fall in love with. You'll find our recipe here—bright, balanced and full of rich, savory flavors.



Ingredients

- 2 Hake Fillets
- ½ Pound Fingerling Potatoes
- 4 Cloves Garlic
- 3 Scallions
- 1 Plum Tomato
- 1 Pound Leeks
- 1 Red Bell Pepper
- 1 Red Onion

Knick Knacks

- 3 Tablespoons Marcona Almonds
- 1 Tablespoon Sherry Vinegar
- 1 Teaspoon Smoked Paprika

Makes 2 Servings

About 550 Calories Per Serving



1



Prepare the ingredients:

Preheat the oven to 500°F. Peel and smash the garlic cloves. Trim off and discard the roots of the scallions; thinly slice the green tops, keeping the white bottoms whole. Finely chop the almonds. Halve the tomato lengthwise. Trim off and discard the roots and upper, dark-green leaves of the leeks; halve the leeks lengthwise, then slice into ½-inch pieces. Rinse the leeks thoroughly. Peel and large dice the onion. Cut the pepper into large pieces. Cut off and discard the ends of the potatoes; cut the potatoes into thin rounds.

2



Start the romesco sauce:

Place the **white bottoms of the scallions, onion, garlic, pepper and tomato halves** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss gently to coat. Arrange the peppers skin-side up and the tomato halves cut-side up. Roast 22 to 24 minutes, or until browned and softened. Remove from the oven and set aside to cool slightly.

3



Cook the potatoes & leeks:

While the vegetables roast, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **potatoes**; cook, stirring occasionally, 2 to 4 minutes, or until lightly browned. Add the **leeks**; season with salt and pepper. Cook, stirring occasionally, 1 to 3 minutes, or until the leeks have softened. Add ¼ cup of water and cook, stirring occasionally, 2 to 4 minutes, or until the water is absorbed; season with salt and pepper to taste. Transfer to a bowl; wipe out the pan.

4



Finish the romesco sauce:

Once the roasted vegetables are cool enough to handle, transfer the **roasted white bottoms of the scallions** to the bowl of **cooked leeks and potatoes**. Transfer the **remaining roasted vegetables** to a cutting board and finely chop. In a medium bowl, combine the **chopped vegetables, almonds, sherry vinegar and a pinch of smoked paprika**. Season with salt and pepper to taste. Slowly stir in 1 tablespoon of olive oil to create a thick sauce.

5



Cook the fish:

Pat the **hake fillets** dry; season with salt and pepper on both sides. Coat one side of each fillet with the **remaining smoked paprika**. In the same pan used to cook the vegetables, heat 2 teaspoons of olive oil on medium-high until hot. Add the fish, paprika-seasoned side down; cook 2 to 4 minutes, or until browned. Flip the fish and add the **potatoes, leeks and white bottoms of the scallions**. Cook, stirring the vegetables occasionally, 2 to 3 minutes, or until the fish is cooked through. Season with salt and pepper to taste.

6

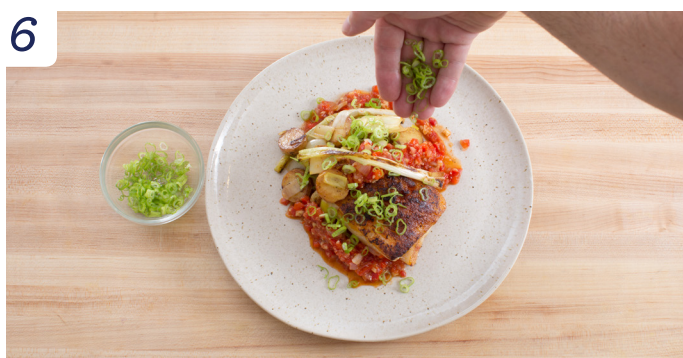


Plate your dish:

Divide the **fish and vegetables** between 2 plates. Top with the **romesco sauce**. Garnish with the **green tops of the scallions**. Enjoy!