



BACALAO

Serves 4

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INGREDIENTS

- 400g white fish
- 750g potatoes, washed or peeled
- 1 onion
- 2 cloves garlic
- 1 red chilli
- 1 tbsp tomato puree
- 2 tins chopped tomatoes
- Salt and pepper
- Olive oil

METHOD

1. Put a large saucepan of salted water on to boil. Slice the potatoes into thin circles. Boil until tender.
2. Meanwhile, slice the onion into thin circles. Chop the chilli and garlic together finely.
3. In another wide saucepan or deep frying pan, heat some oil on a medium heat and fry the onion. After a few minutes, add the chilli and garlic and fry for a couple of minutes more.
4. Add the tomato puree to the same pot and mix together. Then add the chopped tomatoes.
5. Cut the fish fillets into chunks. Season with salt and pepper, then carefully add to the stew and sink them into it without stirring.
6. Bring this to a simmer, cover with a lid and leave for about 20 mins. Check the potatoes which should now be cooked. Drain them and set them aside.
7. After 20 mins, add the potatoes to the stew. Mix together carefully without stirring too much. Season to your taste, then serve!