KIKKOMAN

Spanish Pollack with Chorizo and sauteed potatoes

Total time **50 mins** **20 mins** preparation time **30 mins** cooking time

INGREDIENTS

4 portion(s)

450 g	potatoes, peeled
5 tbsp	olive oil
1	onion, peeled and sliced
1	green pepper, deseeded and chopped
150 g	chorizo, sliced or cut into small chunks
2 tsp	finely chopped fresh rosemary leaves
2 tsp	fresh thyme leaves
4	175g pollack fillets
8	cherry tomatoes, halved
2 tbsp	dry sherry
150 ml	fresh orange juice
1 tsp	honey
2 tbsp	Kikkoman Naturally Brewed Soy Sauce

PREPARATION

Step 1

Boil the potatoes until just tender. Drain and chop into 1cm/1/2in chunks.

Step 2

Heat 1 tablespoon olive oil in a large frying pan and cook the onion until softened. Add the green pepper and chorizo and fry for 5 minutes, stirring occasionally. Remove from pan and set aside.

Step 3

Add another tablespoon of olive oil to the pan and fry the potatoes for about 10 minutes until they are golden and crisp, turning them over regularly.

Step 4

Meanwhile, mix the remaining oil with the rosemary and thyme. Line a grill rack with foil, lay the fish skin side up and brush with half the oil and herb mixture. Grill for 3 minutes, turn the fillets over and brush with the remaining herb oil. Grill for a further 3-4 minutes or until cooked.

Step 5

Return chorizo mixture to the pan, add the tomatoes and cook for 3-4 minutes until everything is heated through. Divide between four serving plates and arrange the pollack fillets on top.

Step 6

Wipe out the frying pan, add the sherry and allow to bubble for 15 seconds. Whisk in the orange juice, honey and soy sauce and continue to bubble until the sauce reduces by half. Drizzle over the fish and serve at once.