



*White Fish with Garlic Herb Potatoes*



*the Combi Wave™ 3 in 1*

**Breville®**

# White Fish with Garlic Herb Potatoes



the Combi Wave™ 3 in 1

 Prep: 15 minutes / Cook: 13 minutes

 Serves: 1

*1 tablespoon butter*  
*1 small clove garlic, minced*  
*1 teaspoon minced shallot*  
*1 teaspoon finely chopped Italian parsley*  
*½ teaspoon fresh thyme leaves*  
*1x 8-ounce (225g) cod or other mild, white fish filet*

*4 ounces (115g) baby potatoes*  
*4 ounces (115g) asparagus, trimmed*  
*Kosher salt and freshly cracked black pepper*

To Serve

*Lemon wedges*

## Method

1. Combine butter, garlic, shallot, parsley and thyme in a small bowl.
2. Season fish with salt and pepper.
3. Place fish on Combi Crisp pan and place on turntable in low position. Press **FOOD MENU** and select **COOK**, then **FISH**, 8 ounces. Press **START** to begin cooking.
4. Remove fish from microwave and cover to keep warm.
5. Place potatoes in microwave safe bowl with 1 tablespoon water. Cover with vented lid or plastic wrap. Press **MICROWAVE** and set 100% for 3 minutes. Press **START** to begin cooking and turn potatoes over halfway through cooking. When finished cooking, drain, add butter mixture, cover and reserve.
6. Place asparagus in microwave safe bowl with 1 tablespoon water. Cover with vented lid or plastic wrap. Press **FOOD MENU** and select **COOK**, then **SOFT VEG**, 4 ounces. Press **START** to begin cooking.
7. Drain and season with salt and pepper.
8. Serve fish with garlic herb potatoes, asparagus and lemon wedges.