



COOKING WITH SERIOUSLY GOOD SAUCES

BAKED HADDOCK WITH CHERRY TOMATO AND BALSAMIC SAUCE

SERIOUSLY GOOD. CHERRY TOMATO AND BALSAMIC

SAUCE BY GORDON RAMSAY



Oven roasted cherry tomatoes and a dash of 12 year old balsamic vinegar make this smooth sauce the perfect blend of intense flavours and natural sweetness. You'll love it.

BAKED HADDOCK WITH CHERRY TOMATO AND BALSAMIC SAUCE

Healthy, light and ready in no time – the perfect dish to throw together for the family.

Serves 4

INGREDIENTS:

1 jar Seriously Good Cherry Tomato & Balsamic sauce

4 haddock fillets (approx 500g in total)

Olive oil, to drizzle

Sea salt and freshly ground black pepper

Handful of mixed herbs (such as basil, tarragon and chervil), roughly chopped

Preheat the oven to 220°C/Fan 200°C/Gas 7. Drizzle the fish with olive oil then rub the oil over the fillets. Season well with salt and pepper.

Spoon a thin layer of the Seriously Good Cherry Tomato & Balsamic Sauce over the base of a roasting tray. Arrange the haddock fillets on top, leaving a bit of space between each one. Spoon over the remaining sauce and scatter over the chopped herbs. Bake for 10–12 minutes in the hot oven until the fish is firm and just cooked through. It should flake easily when prodded with a fork.

Using a fish slice or large spoon, gently lift the haddock onto a large plate and dress with the warm sauce. Serve with sautéed potatoes and steamed green beans.

SERIOUSLY GOOD, SERIOUSLY SPEEDY... CHERRY TOMATO & BALSAMIC PASTA

Alternatively, warm a jar of Seriously Good Cherry Tomato & Balsamic sauce gently in a pan, stirring occasionally – then simply stir through cooked pasta. For a finishing touch that adds texture, sprinkle on a handful of pine nuts or crispy pancetta.

SERIOUSLY GOOD SAUCE FOR A SERIOUSLY GOOD CAUSE

Every jar helps Comic Relief



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