



Red Snapper with Black Olive Tapenade Roasted Golden Potatoes and Tomatoes

Gaggenau Appliance: Combi Microwave Oven
 Heating Modes: Convection + Microwave
 Speed Mode/Convection
 Preparation Time: 15 minutes
 Cooking Time: 25 minutes
 Makes: 2 Servings

For the potatoes and tomatoes:

1 lb (500 g) small golden potatoes
 1 cup (250 mL) small tomatoes
 2 tbsp (30 mL) olive oil
 ½ tsp herbs de Provence

For the olive tapenade:

½ cup (90 g) pitted Kalamata olives,
 finely chopped
 3 cloves garlic, finely minced
 1 tbsp minced Italian parsley
 1 tbsp capers
 1 roasted red pepper (optional)
 Juice from ½ a lemon
 1 tbsp (15 mL) olive oil

For the fish:

1 lb (500 g) red snapper or sea bass, cod
 or rockfish

This one dish meal is cooked all together on the glass oven tray. The potatoes are roasted for 15 minutes in the Speed mode, then the fish and the tomatoes are added for the final 10 minutes of cooking.

To heat the oven, select the Convection mode with the left control knob, leave the default temperature set to 360°F and touch Play to start.

Cut the potatoes into quarters or ½" slices, combine with the olive oil, herbs de Provence and some salt and pepper and spread onto the glass tray. Place the tray in the oven, on rack position 2 counting up from the bottom of the oven. Close the door and touch the + Microwave symbol and set the timer for 15 minutes with the right control knob. Touch Play to start.

Cut the tomatoes in half, set aside and prepare the tapenade. Finely chop the olives, mince the garlic and parsley and combine with the olives. Stir in the capers, lemon juice and olive oil and season to taste.

When the timer elapses, remove the tray from the oven and gently fold in the tomatoes with the potatoes. Move the potatoes to one side, and spritz the empty side of the tray with a little spray oil. Place the fish on the tray, season with salt and pepper and a drizzle of olive oil and place the tray on rack position 3 (counting up from the bottom) in the oven.

Leave the oven in the Convection mode, change the temperature to 400°F and touch Play to start. Cook for 8 - 10 minutes until the fish is firm to the touch.

Spoon the tapenade over the fish before serving.