



## Oven-Baked Pollock

with Roasted Tomato and Focaccia



30-40min



4 Servings

Take a walk on the lighter side with this meal that comes together in just one baking dish. Lots of the work is done in the oven as the food cooks, requiring very little chopping or active cooking time, which is always a bonus at the end of a long day! And, the garlicky toasted focaccia on the side is key, because it means you get to sop up all of the delicious sauce. Cook, relax, and enjoy!

## What we send

- garlic
- whole-peeled tomatoes
- fresh parsley
- yellow onion

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 407.0kcal, Fat 15.0g, Proteins 31.7g, Carbs 37.5g



### 1. Roast onions

Preheat oven to 450°F. Trim ends from **onion**, then halve, peel, and thinly slice lengthwise. In a large baking dish, toss **onions** with **2 tablespoons oil**, **1 teaspoon salt**, and **a few grinds pepper**. Roast until onions begin to soften, about 10 minutes.



### 4. Add tomatoes

Pour **tomato mixture** over the **onions** in the baking dish, and place back in oven to continue roasting until the tomatoes are slightly reduced, about 15 minutes.



### 2. Prep ingredients

Meanwhile, peel **4 large cloves garlic**: thinly slice **3 cloves**, leave the **4th clove** whole and reserve for step 5. Pick **parsley leaves** from **stems**. Finely chop stems and roughly chop leaves, keeping them separate.



### 5. Toast focaccia

Meanwhile, cut **each focaccia** in half and place directly on oven rack, cut side-up. Toast until golden on the edges, about 5 minutes (watch closely). Cut the **reserved garlic clove** in half, then rub all over cut sides of focaccia; drizzle with **oil**, and lightly season with **salt**.



### 3. Prep tomato mixture

Add **tomatoes** to a medium bowl and break up with the back of a wooden spoon. Stir in **sliced garlic**, **parsley stems**, **2 tablespoons oil**; season to taste with **salt** and **pepper**.



### 6. Finish & serve

Season **fish** all over with **salt** and **pepper**. Add fish to the baking dish and continue roasting until cooked through, about 5 minutes. Garnish fish with **chopped parsley leaves** and a drizzle of **olive oil**. Serve with **focaccia** alongside for dipping. Enjoy!