

Cod in a Potato Crust

Serves 1 | Active Time: 20 minutes | Total Time: 25 minutes

Swick

Chef's Notes

Jacques likes using Yukon Gold potatoes, but other potatoes will work. And grating potatoes can also be done with a food processor. Pressing most of the water from the potatoes ensures that they brown faster.

This method also works with salmon, scrod, or bass.

Preparing the potato mixture

Remove any blemishes from the potatoes and, using a box grater, shred them and then squeeze out as much liquid as you can. Slice the scallions and add to the potatoes. Season with salt and pepper.

Step 1: Preparing the potato mixture

- 1 pound Yukon Gold potatoes
- 2 scallions/green onions, minced
- Kosher Salt
- Freshly ground black pepper

Step 2: Cooking the cod in the potato crusts

- 2 tablespoons olive oil
- 2 (5-ounce) cod fillets, about 1 ¼-inch thick

Heat the oil in a large, nonstick skillet over medium-high heat. Divide the potatoes into 4 piles. Place one pile of potatoes on one side of the pan and a second pile on the other side of the pan. Season the fish lightly with salt and pepper and place one fillet on each pile. Top with the remaining two piles of potatoes, one on each fillet.

Lower the heat to medium, cover and cook until the potatoes are golden brown, about 5 minutes. Carefully turn, cover and cook the other side, until the potato is golden brown and the fish is cooked through, another 5 minutes.

Step 3: Serving

- Chives, chopped

Using a wide spatula, carefully place the fish on a serving plate, sprinkle with chives, and serve immediately.