



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Jalapeno-Baked Fish with Roasted Tomatoes and Potatoes (from Rick Bayless's *Mexican Everyday* via Dinner and Dessert)

Serves 4

4 medium (1 pound total) red-skin boiling or Yukon Gold potatoes, sliced ¼-inch thick

1 tablespoon vegetable or olive oil

Salt

1 (15-ounce) can diced tomatoes in juice

1 large garlic clove, peeled and cut in half

½ cup (loosely packed) coarsely chopped cilantro, plus extra for garnish

About ¼ cup sliced canned pickled jalapenos

1 tablespoon jalapeno pickling juice

Four 4- to 5-ounce (1 to 1¼ pounds total) skinless fish fillets, preferably ¾ to 1 inch thick

1. Turn on the oven to 400 degrees. Scoop the sliced potatoes into a microwaveable 8×8-inch baking dish. Drizzle on the oil and sprinkle with ½ teaspoon salt. Toss to coat, then spread the potatoes in an even layer. Cover with plastic wrap and poke a couple of holes in the top. Microwave on high until the potatoes are nearly tender, about 4 to 5 minutes.
2. Meanwhile, in a food processor or blender, combine the tomatoes with their juice, garlic, cilantro, jalapenos, and pickling juice. Process to a puree, leaving just a little texture.
3. Lay the fish fillets in a single layer over the potatoes. Pour the tomato mixture evenly over the fish and potatoes.
4. Slide the baking dish into the oven. Bake for 15 to 20 minutes, until the fish flakes when pressed firmly.
5. Scoop a portion of the fish-potato-sauce onto each dinner plate, sprinkle with cilantro, and serve right away.