Fish and chips

What I need:

2 large baking potatoes

Juice and zest of 1 lemon

Small bunch of parsley

40g of fresh breadcrumbs

2 white fish fillets

Rapeseed or olive oil for drizzling
What do I do?

Pre heat oven to 210c

Slice potatoes into chips

Put chips onto a baking tray and drizzle with oil
Place tray in the oven on the middle shelf for 40 minutes.
Turn the chips over after 20 minutes

Prepare breadcrumbs by grating a stale loaf around 4 days old
Or you could buy breadcrumbs from the shop

Grate the zest (the yellow part of the peel) of the lemon
Cut lemon in half and squeeze out the juice
Chop up the parsley

Mix the breadcrumbs, lemon zest, lemon juice and parsley in a bowl

Add a little salt and plenty of pepper to taste

Take the chips out of the oven after 30 minutes and place the white fish on the baking tray beside the chips

Spoon the breadcrumb mixture over the fish Place the tray back in the oven for 10 minutes

Enjoy!!

You could serve with peas or a side salad