

Baked Flounder with Roasted Tomatoes

Ingredients

4 flounder fillets, 1 1/2 lbs total	Pinch sugar
6 plum tomatoes, halved length-wise	Coarse salt & pepper
2 tbsp olive oil, plus more for baking sheet	1/3 cup mayonnaise
3/4 tsp dried tarragon	1 tbsp fresh lemon juice
	3 slices white bread, torn into pcs
	2 tbsp Dijon mustard

Directions

Preheat oven to 400° with racks in upper and lower thirds. Place tomatoes on a rimmed baking sheet. Sprinkle with 1 tbsp oil, 1-4 tarragon, sugar, salt & pepper. Toss to coat. Arrange tomatoes cut side up. Roast on lower rack until tender, 20-25 minutes.

Meanwhile, make sauce. In a small bowl, whisk together mayo, 1-2 tsp tarragon, and lemon juice. Season with salt & pepper. Set aside.

Line a rimmed baking sheet with foil and brush with oil. In a food processor, place bread, pinch of salt & pepper and remaining tbsp of oil. Pulse until fine crumbs form.

Lay fillets flat on baking sheet. Season with salt & pepper. Spread top sides with mustard. Sprinkle with bread crumbs, pressing to stick. Bake on upper rack until fish is cooked through & crumbs are browned, 6-8 minutes. Serve with tomatoes & sauce.

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