



Servings 4

Prep Time 10 min

Cooking Time 50 min

Perch and Potato Bake



Ingredients

10 boneless perch fillets

Kosher salt

Freshly cracked pepper

Chopped parsley for garnish

Topping

½ cup panko breadcrumbs

¼ cup grated Parmesan cheese

1½ tbsp. olive oil

Potato Gratin

3 tbsp. butter

2 small/medium leeks

3 cloves of garlic, minced

2 russet potatoes

½ cup chardonnay

½ cup chicken broth

½ cup heavy whipping cream

Directions

Step 1

Cut leeks in half and thinly slice white and light green parts only. Rinse thoroughly to remove grit. Peel potatoes and slice into ¼-inch pieces by hand or with a mandolin. Soak sliced potato in water to prevent browning and to remove excess starch.

Step 2

Remove skin from perch and season with salt and pepper. In a small bowl, combine topping ingredients –gluten-free panko breadcrumbs work great, too. Set aside.

Step 3

Preheat oven to 350 degrees Fahrenheit. In an oven-proof 10-inch pan, melt butter over medium heat. Add leeks, a pinch of salt and sauté for 5 minutes -- do not brown. Then add garlic and stir for 1 minute. Stir in drained potato slices and season with a generous pinch of salt and freshly cracked pepper.

Step 4

Add chardonnay and simmer, undisturbed, until alcohol evaporates. Adjust heat as needed to prevent the bottom from scorching. Then add chicken broth and simmer to reduce by half. Next, cover the pan and allow to steam for 5-7 minutes on low. The potatoes should be almost cooked through.

Step 5

Take pan off heat. Lay perch in one layer on top of the potatoes and leek. Submerge with heavy whipping cream. Evenly distribute the panko-parmesan topping over the casserole. Bake in a 350-degree oven on the middle rack for 30 minutes.

Step 6

Next, turn on the broiler and watch carefully for the panko top to become golden. Garnish with chopped parsley before serving.

