

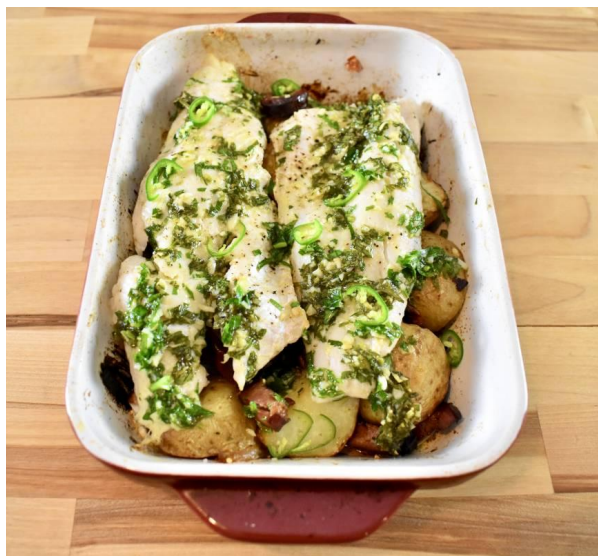


Servings 3

Prep Time 10 min

Cooking Time 60 min

## Portuguese Walleye and Potatoes



### Ingredients

4 medium waxy white potatoes, cut into quarters

6 oz chunks (about an eight-inch piece) Portuguese cured chouriço sausage, cut into small chunks

3 shallots, peeled, trimmed, and halved

1 tablespoon + 2 tablespoons extra virgin olive oil

Kosher salt and freshly cracked black pepper

2 skinless walleye fillets

1.5 tablespoons white wine vinegar

2 cloves garlic, finely minced

2 tablespoons chopped fresh parsley

1 green chili, thinly sliced (optional)

### Directions

#### Step 1

Preheat oven to 400°F.

#### Step 2

Mix potatoes, chouriço, and shallots with 1 tablespoon of olive oil and a pinch of salt and pepper in an uncovered, oven-proof casserole dish.

Put into the oven for 40-60 minutes, or until the potatoes are fork tender and beginning to brown.

#### Step 3

Drape the fish fillets over the potatoes in the casserole dish. Season with salt and pepper.

#### Step 4

Mix the 2 tablespoons of olive oil, white wine vinegar, garlic, and parsley in a small bowl to make a vinaigrette. Spoon half of the vinaigrette over the fish.

#### Step 5

Put the casserole dish back into the oven for 10 minutes, or until fish flakes easily with a fork. Take it out of the oven, drizzle over the remaining vinaigrette, then mix everything up together, breaking the fish apart into large-ish chunks.

#### Step 6

Garnish with parsley and sliced chilies (if using) and serve with a sharp salad. I always like to fry up the fish skins in oil until crispy if I had to remove them from the fillets for a recipe, then serve them alongside the fish for textural contrast. Enjoy!

