

Roasted Fish with Cherry Tomatoes

Ingredients

- 1 pint cherry tomatoes, halved
- ½ cup thinly sliced shallots (about 1 large)
- 2 tsp minced garlic (about 2 large cloves)
- 2 Tbsp olive oil, plus more for brushing
- 1 Tbsp sherry or red wine vinegar
- 1 tsp honey
- 1 tsp kosher salt, plus more to taste
- ½ tsp black pepper, plus more to taste
- 4 6-oz skin-on mild white fish fillets, such as cod or halibut
- 1 tsp freshly grated lemon zest (from about ½ lemon)
- Chopped fresh basil, for serving
- Chopped fresh mint, for serving



Preparation

1. Heat the oven to 400°
2. Place the tomatoes, shallots and garlic in a 9x13 inch nonreactive baking dish
3. In a small bowl, whisk together the olive oil, vinegar, honey, salt and pepper
4. Pour over the tomatoes and toss to combine
5. Roast until the tomatoes have collapsed and the shallots are translucent, about 15 minutes
6. While the tomatoes roast, pat the fish dry with paper towels, brush all over with olive oil, and season generously with salt and pepper
7. Toss the tomatoes, move them to the sides of the dish and place the fish fillets, evenly spaced, in the center
8. Roast until the fish is cooked through and flakes easily with a fork, 10-12 minutes
9. Sprinkle the entire dish with the lemon zest, basil and mint
10. Serve the fish with the tomatoes, spooning any remaining juices on top