



*Fish with Herb Butter*



the Combi Wave™ 3 in 1

**Sage®**

# Fish with Herb Butter



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 Prep: 15 minutes / Cook: 13 minutes

 Serves: 1

*20g butter, at room temperature*

*1 small clove garlic, crushed*

*1 (25g) shallot, finely chopped*

*1 tsp coarsely chopped oregano*

*½ tsp fresh thyme leaves*

*1 tsp coarsely grated lemon zest*

*1 x 200g firm white fish fillet,  
pin boned, skin on*

*Sea salt and freshly ground black pepper,  
to season*

*100g baby potatoes*

*100g asparagus, trimmed*

*Lemon wedges, to serve*

## Method

1. Combine the butter, garlic, shallot, oregano, thyme and zest in a small bowl.
2. Season the fish with salt and pepper.
3. Press **FOOD MENU** and select **COOK**, then **FISH, 200g**. Place the Combi Crisp pan on the turntable in high position and press **START** to preheat the pan. Place the fish, skin side down, in the preheated pan and press **START** to begin cooking.
4. Remove the fish from the microwave and cover to keep warm.
5. Pierce the potatoes with a fork and place in a microwave-safe dish with 1 tablespoon water. Cover with a vented lid or plastic wrap and place on the turntable. Press **MICROWAVE** and set **100%** for 3 minutes. Press **START** to begin cooking and turn the potatoes over halfway through cooking.
6. Place the asparagus in a microwave-safe dish with 1 tablespoon water. Cover with a vented lid or plastic wrap and place on the turntable. Press **FOOD MENU** and select **COOK**, then **SOFT VEG, 100g**. Press **START** to begin cooking. Drain and season with salt and pepper.
7. Top fish with the herb butter. Serve with the potatoes, asparagus and lemon wedges.