

# BACON & SAGE STUFFED MACKEREL

## RECIPE

*Serves 4 – A delicious lunch or dinner*



### **Ingredients**

2tbsp **Olive Oil**  
100g Chopped **Smoked Bacon**  
1 Onion, finely chopped  
150g Sliced bread sage leaves  
1 Lemon, zested  
1 Garlic Clove, crushed  
8 Fillets of **Smoked Mackerel**  
Roast Potatoes  
Steamed Green veg

Preheat the oven to gas mark 6, 220°C, fan 200°C. Heat 1 tbsp oil in a nonstick frying pan and cook the onion and chopped **Smoked Bacon** for 5 minutes.

Put the sliced bread into a food processor along with the sage leaves, lemon zest, garlic, and seasoning and blitz until you have a chunky breadcrumb mixture. Add to the onion mix with the remaining oil and cook for a further 5 minutes, stirring gently until golden.

Lay 4 of the **Smoked Mackerel** fillets lightly on a greased nonstick baking tray and spoon over half of the stuffing mix. Sandwich together with the remaining fillets and spoon over the remaining stuffing.

Cook in oven for 15-18 minutes.