



## **Roasted One Pan Dill Pickled Veggies**

*Canadian Fish with all the trimmings*

- 1 lb. petite red potatoes, washed, cut in half
- 1-1/2 cups ½ inch crinkle cut carrot slices, (about 3 peeled carrots)
- 2 Tablespoons olive oil
- 1/2 teaspoon salt; 1/8 teaspoon ground black pepper or to taste
- 1 teaspoon dried dill
- 1/2 cup mini cucumber slices
- 1/2 cup deli style garlic dill pickles, coarse chop
- 1 green onion, chopped
- 2 Tablespoon dill pickle juice from jar

Preheat oven to 425 degrees F.

Line shallow baking pan with foil; lightly grease with oil.

**Season Potatoes and Carrots:** In a large bowl, toss potatoes and carrots with olive oil, salt, black pepper, and dried dill to coat. Place potatoes, cut side down on baking sheet; arrange carrots evenly on baking sheet.

**Roast Carrots and Potatoes:** Bake in preheated 425 degrees F oven for 15 to 20 minutes; remove from oven; remove carrots if tender and any potatoes that are browned and tender. Turn oven down to 375 degrees F. Turn remaining potatoes over. Bake potatoes until tender and lightly brown, about 10 minutes. Remove potatoes to stay warm.

**To Bake Fish with Vegetables:** If baking halibut at same time with potatoes, place fish topped with shallots in baking pan; drizzle (as stated on halibut recipe) with remaining butter and lemon. continue baking halibut until 140 to 145 degrees F.

**Prepare Carrot Cucumber Salad:** In a medium bowl; combine carrots, cucumber slices, chopped dill pickles, green onions, with dill pickle juice. Set aside.

**To Serve:** Place roasted potatoes and dill pickle carrots and cucumber salad on serving platter with roasted fish. Serves: 3 to 4

**Cook's Note:** Cut carrots with wave or waffle cutter tool to make crinkle cut slices. They make the salad look so tasty!

**About the Recipe:** I love making one-pan recipes in the oven. Making this dish helps you prepare three different courses at one time, a main dish, side dish, and salad. The potatoes are dill crisp baby reds; halibut is moist, buttery, and flaky; the salad is pickled, fresh, and full of flavor. Do try this amazing fish dish.