



Baked Sea Bass on a Bed of Greek Salad

A refreshing, easy and healthy dish that's full of goodness

Serves: 2

Prepare: 10 Minutes

Cook: 8 Minutes

Difficulty: easy

Ingredients

- 8tbsp olive oil
- 300g wild [sea bass fillets](#)
- salt
- cherry tomatoes (halved)
- 1 cucumber (chopped)
- 1 red onion (sliced)
- 100g feta cheese (cut into chunks)

Method

1. Heat the oven to 220°C/ 200°C fan
2. Line a baking tray with greaseproof paper and place the fish skin side up on top
3. Brush the skin with olive oil and sprinkle on some salt
4. Bake for eight minutes or until the flesh begins to flake with a knife
5. For the Greek salad put the onion, feta cheese, cucumber and tomatoes in a small bowl, add the olive oil and mix
6. Place the fish on top of the salad for serving