

Less than 30 minutes

Serves 4

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Ingredients:

- 4 (about 80g each) frozen haddock fillets, defrosted
- 1½ cups (375ml) milk
- Glug olive oil
- ½ packet (50g) Swiss chard
- 1 clove garlic, chopped
- Squeeze of lemon juice
- Salt and milled pepper
- 8 slices PnP Californian sourdough bread, toasted
- 4 soft-boiled eggs, peeled and halved
- 1 packet (200g) readymade cheese sauce, heated
- Wild rocket, for serving

Method

1. Place haddock and milk in a pan, cover and simmer until just cooked.
2. Remove haddock, flake with a fork and set aside.
3. Heat oil in a pan and sauté Swiss chard with garlic until wilted.
4. Add lemon juice and seasoning.
5. Place toast on a serving platter and top with flaked haddock, Swiss chard and eggs.
6. Drizzle with cheese sauce and garnish with rocket just before serving.

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