

# SMOKED BACON & SAGE STUFFED SMOKED MACKEREL

Serves 4

## Ingredients

- 8 [Smoked Mackerel](#) Fillets
- 100g [Smoked Bacon](#), chopped
- 150g Sliced bread
- 2 tbsp [Fino Olive Oil](#)
- 1 Onion, finely chopped
- 1 Lemon, zested
- 1 Garlic Clove, crushed
- 1 tbsp dried or fresh sage leaves
- [Halen Môn Sea Salt](#) and black pepper



Preheat the oven to gas mark 6 / 220°C / fan 200°C.

Heat 1 tbsp of [Fino Olive Oil](#) in a frying pan. Add the onion and chopped [Smoked Bacon](#) and cook for 5 minutes.

Put the sliced bread into a food processor along with the sage leaves, lemon zest, garlic, and season with [Halen Môn Sea Salt](#) and black pepper. Blitz until you have a chunky breadcrumb mixture.

Add to the onion mix with the remaining [Fino Olive Oil](#) and cook for a further 5 minutes, stirring gently until golden.

Lay 4 of the [Smoked Mackerel fillets](#) lightly on a greased 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 and serve with steamed vegetables.

Enjoy!