

## Gratin of Walleye with Tomato and Zucchini

*This recipe and photography was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at [Ravenouskitchen.com](http://Ravenouskitchen.com) or in her cookbook, *One Pan Whole Family*.*

### Ingredients:

- 6 new potatoes
- 2 cloves garlic
- 2 tablespoons olive oil
- 1 teaspoon salt plus more for sprinkling
- Freshly ground black pepper
- 3 zucchini, about 7-in each
- 2 large tomato
- 2/3 cup panko
- 1 tablespoon butter, melted
- 1 1/2-lb walleye
- 1/3 cup heavy cream
- 1 teaspoon Italian seasoning



### Instructions:

1. Preheat the oven to 425°
  2. On a large cutting board, halve and thinly slice the potatoes and mince the garlic. Heat a 12-in skillet over medium-high heat and add the oil. When the oil shimmers, add the potatoes, garlic, 1/4 teaspoon salt and a few grinds of pepper. Stir to mix well and sauté for about 3 minutes or until the vegetables are good and hot. Transfer the potatoes to the oven and roast for 10 minutes.
  3. While the potatoes cook, grate the zucchini into a medium bowl and slice the tomato.
  4. In a small bowl combine the panko and butter and measure out the cream.
  5. Sprinkle the fish with 1/2 teaspoon salt and a few grinds of pepper.
  6. Remove the potatoes from the oven and stir in the zucchini, remaining 1/4 teaspoon salt, a few grinds of pepper and the Italian seasoning. Stir to mix well and cook on medium-high heat for 4 minutes or until hot. Lay the seasoned fish on top and then layer the tomatoes on top of the fish along with another sprinkle of salt and pepper. Pour the cream into the pan in a couple of spots so that it doesn't wash the seasoning off the fish and sprinkle the panko mixture over the top of the tomatoes.
  7. Bake for about 20 minutes, uncovered or until the fish flakes and the topping is golden.
  8. Divide the gratin among heated plates and serve hot.
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