

## Roasted Cherry Haddock

### INGREDIENTS

- 2C Cherries, pitted
- 1TBS Chicken Schmaltz
- 3 Sprigs Rosemary, Chopped
- 1TBS Sea Salt
- 1 Haddock Filet

1. Preheat oven to 400°F.
2. Cover cherries in melted schmaltz and spread evenly on baking sheet.
3. Top with a couple pinches of rosemary and roast for 10 minutes or until soft. Meanwhile, heat remaining schmaltz in a skillet and season fish with sea salt on both sides.
4. Add haddock to skillet and cook for 3-4 minutes on one side and flip, cooking about another 1-2 minutes on the other side.
5. Remove fish from skillet and top with roasted cherries and remaining rosemary.