

Difficulty rating:

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## Ingredients:

Whitby Seafoods Lemon  
& Pepper Goujons

Asparagus tips

1 tablespoon soy sauce

Cherry tomatoes

1 teaspoon olive oil

Salt & pepper

**WHITBY**  
Seafoods

Prep time: 5 – 10mins | Cook time: 20mins

# Lemon & Pepper Goujons with roasted tomatoes and soy-glazed asparagus

**Cooking instructions (general):** Always cook from frozen

The instructions below are just a guide. Do make sure our goujons are piping hot throughout before serving. Once cooled, please don't reheat.

**See packaging for cooking instructions**

## Asparagus and tomatoes

Preheat oven to 220°C / 200°C fan / gas mark 7. Glaze the asparagus with soy sauce and place in a single layer on a baking tray. Then, toss the cherry tomatoes in olive oil and place on a baking tray. Spread the tomatoes out and lightly sprinkle with salt and pepper.

Roast in the oven for 20 minutes.

