



CHEESY FISH PIE

https://www.mainland.co.nz/recipe/Cheesy_Fish_Pie.html



Prep Time
20 MINS

COOKING Time
40MINS

SERVES
2

This fish pie is soon to be a new classic in your household. With cheesy mash, you just can't say no.

Ingredients

- 325 g agria potatoes peeled and chopped
- ½ C Mainland grated tasty cheese
- 1 tbsp butter
- ½ tbsp olive oil
- ½ onion finely chopped
- ½ stalk celery stalk sliced
- ½ carrot finely chopped
- ½ clove of garlic crushed and finely chopped
- 60 g streaky bacon chopped
- 100 g spinach chopped
- 150 g white fish fillets roughly chopped
- 150 g smoked fish (if available and if not use fresh fish)
- 125 g sour cream
- ½ slice of bread (grainy if possible)
- ¼ handful fresh parsley
- ½ clove of garlic finely chopped
- ½ lemon grated zest
- ¾ C frozen peas

Method

1. Place the potatoes in a pot of cold water and a sprinkle of salt, bring to the boil and cook until tender. Drain well. Add the cheese and butter to the pot and mash until smooth. Set aside.
2. Heat the oven to 180°C.
3. Heat a film of oil in a frying pan over a gentle heat and cook onion, celery, carrot, garlic and bacon until the onion is soft. Add the spinach and cook until wilted and excess water has evaporated. Remove from heat and transfer to a large bowl.
4. Add the fresh fish into the bowl with the vegetables and flake in the smoked fish. Gently mix in the sour cream. Mix well and season with a little salt and pepper.
5. Transfer the mixture to a baking dish approximately 30cm x 25cm.
6. Spread the cheesy potato mash over the filling.
7. Place the bread, parsley, garlic and lemon in a food processor and process until fine crumbs. Sprinkle the crumbs over the mash and bake for 25 minutes until the crumbs are golden and the filling is piping hot (cover with foil if the crumbs brown too quickly).
8. When the pie is just about ready, cook the peas in a pot of boiling water for a few minutes until tender and bright green, drain well.
9. Serve the fish pie with peas alongside.