



Fish Pie

Preparation: 15 mins
Cook: 45 mins
Serves: 8 children and 1 adult

Ingredients

1kg Maris Piper potatoes, peeled and halved
400ml milk plus a splash
25g butter plus a knob
25g plain flour
4 spring onions finely sliced
300g white fish
Small bunch chives, finely snipped
Handful frozen sweetcorn
handful frozen peas
handful grated cheddar

Method

1. Heat the oven to 200C/fan 180C/gas mark 6.
2. Put 1kg potatoes, peeled and halved, in a saucepan and pour over enough water to cover them. Bring to the boil and then simmer until tender.
3. When cooked, drain thoroughly and mash with a splash of milk and a knob of butter.
4. Put butter, plain flour and sliced spring onions in another pan and heat gently until the butter has melted, stirring regularly. Cook for 1-2 mins.
5. Gradually whisk in 400ml milk using a balloon whisk if you have one. Bring to the boil, stirring to avoid any lumps and sticking at the bottom of the pan. Cook for 3-4 mins until thickened.
6. Take off the heat and stir in the fish, a small bunch of finely snipped chives, the sweetcorn and peas. Spoon into an ovenproof dish.
7. Spoon the potato on top and sprinkle with a handful of grated cheddar cheese.
8. Pop in the oven for 20-25 mins or until golden and bubbling at the edges.

Suitable for freezing.