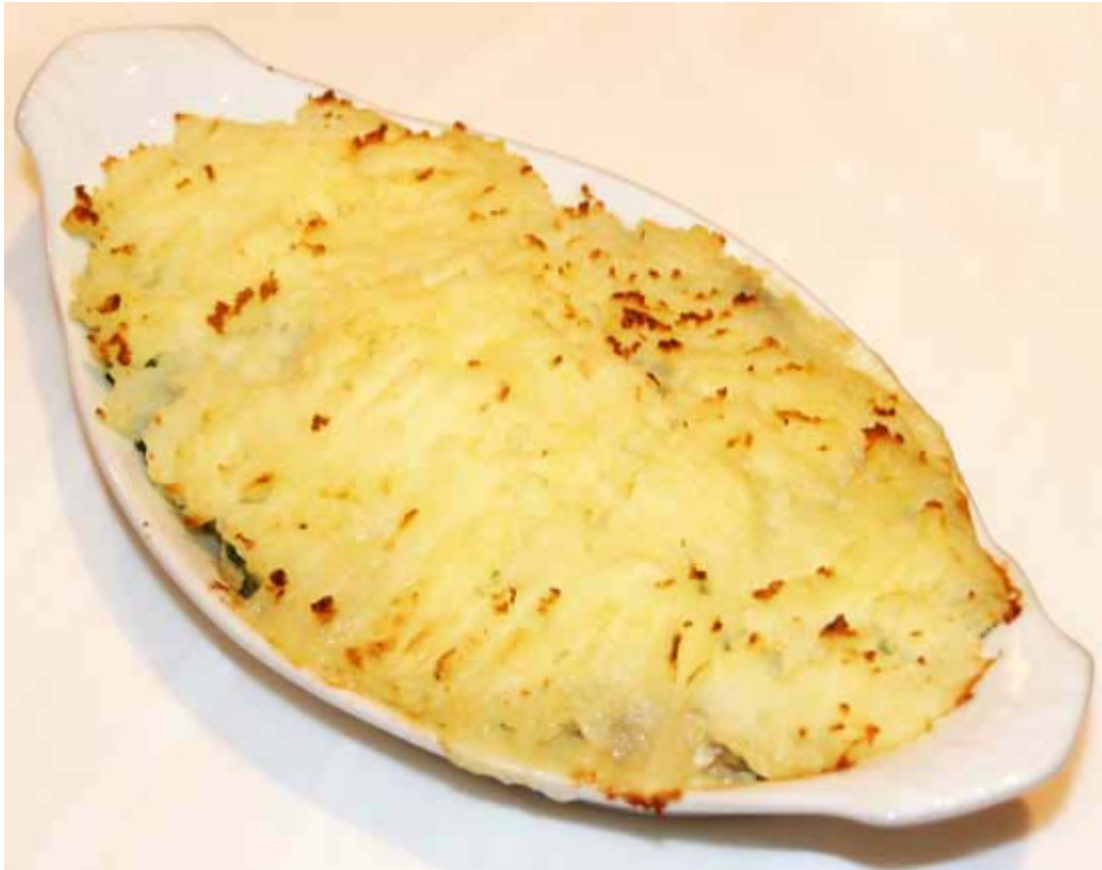


# Cheat's Fish Pie



**Serves 1**

**Prep 5 mins**

**Cooking 20 mins**

**Easy**

**For mash add 20 mins**

## **Ingredients**

4 tbsp half-fat crème fraîche

1 tsp Dijon mustard

100g spinach, washed and chopped

50g frozen peas, defrosted

1 large fillet smoked mackerel, skin and bones removed, torn into chunks

150g mashed potato (4 potatoes)

butter

1. For the mash, peel the potatoes and cook in salted water for 20 mins or until tender. Mash.
2. Heat the oven to 200C/fan 180C/gas 6. Put the crème fraîche and mustard in a pan and heat gently. Add the spinach, and stir until it wilts, then stir in the peas and mackerel. Tip into a heatproof dish and top with the mash. Rough up the surface, then dot with butter and slide under a medium grill until golden and bubbling.

