

Chip Shop Fish Pie



Serves 4

Prep 10 mins

Cooking 40 mins

Easy

Ingredients

293g pack fish pie mix

98g salmon fillet, skin removed, cut into chunks

3 spring onions, finely chopped

12g fresh parsley, finely chopped + extra to serve

187g frozen peas

324g jar white lasagne sauce

1/2 tbsp Dijon mustard

80ml milk

400g frozen homestyle straight-cut oven chips or crushed potatoes (buy 500g Maris Piper)

113g 50% reduced-fat mature cheese, grated

1. Preheat oven to 220C/ Fan 200C/ Gas 7.
2. If making mashed or crushed potatoes, peel and cut 500g Maris Piper into chunks and boil in salted water until tender. Mash or crush with some milk and/or butter and set aside.
3. Put the fish in a large, oven proof dish with the spring onions, parsley, peas, white sauce, mustard & milk; season. Mix well, then top evenly with the frozen chips or mashed potatoes. Bake for 25 mins.
4. Scatter over the cheese. Return to the oven for 10 - 15 mins until the cheese is golden and bubbling. Serve sprinkled with pepper & parsley