

# Easy Fish Pie



**Serves 2**

**Prep 5 mins**

**Cooking 20 mins**

**Easy**

## **Ingredients**

100g spinach

100g half-fat crème fraîche

1 tsp Dijon mustard

100g frozen peas, defrosted

200g skinless smoked haddock fillet, cut into chunks

300g mashed potato

Butter

1. Heat the oven to 200C/fan 180C/gas 6. Put the spinach in a colander and pour over a kettle of boiling water to wilt. Cool then squeeze out as much liquid as possible and chop.
2. Put the crème fraîche and mustard in a pan and heat gently. Add the wilted spinach, then stir in the peas and haddock. Tip into a small heatproof dish and top with the mash. Rough up the surface, dot with butter and bake for 15-20 minutes until golden and bubbling (flash under a grill if you want more colour).