

Fish Pie Jackets



Serves 4

Prep 30 mins

Cooking 55 mins

Easy

Ingredients

2 large baking potatoes, scrubbed

sea salt flakes

250g fish pie mix, (a mix of salmon, white fish & smoked fish)

150ml full-fat crème fraîche

½ tsp Dijon mustard

1 tbsp chives, finely chopped

25g butter

50g cheddar, finely grated

1. Heat the oven to 200C/fan 180C/gas 6. Prick the potatoes all over with a fork and sprinkle with a little sea salt. Bake for 1 hour or until tender. (If you want to speed things up, you can do this first stage in the microwave – cook for approximately 10 minutes, flipping halfway.)
2. If the fish pie mix pieces are large, cut into smaller bite-sized pieces. Put the fish, crème fraîche, mustard, chives and some seasoning into a pan and very gently heat through for 3-4 minutes. Cool.
3. Halve the potatoes and scoop out the flesh into a bowl, leaving a 1/2 cm shell.
4. Mash the scooped-out flesh, then beat in the butter and cheese, and season.
5. Pile the fish pie mix into the shells, then pipe or spoon over the mash. Bake for 20 - 25 minutes until golden on top and heated through.

