

Comforting Classics - Cheat's Fish Pie

Well this is one of my favourite recipes it's a staple in my life and lots of my friends and family have tried it. I mix it up from time to time making it more elegant with prawns or crab. When I made this I used Tarragon and Dill but you can leave them out. You can add garlic and mustard if you like but it may be too strong. I don't use cheese in my fish pie as a rule but you could use it in the mashed potatoes if you wanted to.

This is an excellent, warming, comforting recipe and a guaranteed hit, using cheats ingredients is ready in next to no time. ☺



Ingredients

For the Pie

- 1 Packet of Fish Pie Mix
- 1 Packet of Prepared Mashed Potatoes
- 2 Spring Onions
- 1 tsp Dried Dill

- 1 tsp Dried Tarragon

For the Sauce

- 1 Pint of Milk
- 1 Tbs Flour
- Butter
- Salt and Pepper

Also Needed

- Sauce Pan
- Oven Dish/Loaf Tin
- Measuring Spoons*
- Knife

- Chopping Board
- Wooden Spoon
- Oven

* hiding from the picture

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Method:

1	Preheat the oven to 200C/ 180 fan/ gas mark 6	
2	Chop the spring onions finely, you can do that using a knife or with a food processor, I used a food processor so they were ooober fine.	
3	Melt a knob of butter in the saucepan, add the flour and mix until it becomes a paste.	
4	Slowly add in the milk, it's sometimes better to take it off the heat to avoid lumps, once you've done that add the herbs and spring onions. Season the sauce and cook until it becomes thick and unctuous, all the flavours should meld together and become one big happy family.	
5	Cook the mashed potato as per the instructions on the packet, once cooked I added a bit of milk, butter salt and pepper.	

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5	Place the fish in a baking dish, I only had a loaf tin at hand.... but it's all good!		
4	Then spoon over the sauce making sure you give it a stir to ensure the sauce goes to the bottom.		
5	Top with the mashed potato, you may find (like I did) your mash doesn't cover the whole dish... who cares it's home cooking!		
6	Fluff the mashed potato so that it's gets crisp in the oven, cook for 20 minutes or until the mashed potato is golden brown.		
As you can see below, I've just served this as it was but you could serve it with broccoli, peas or even a garden salad (what ever one of those are) ☺			



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