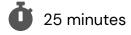




# Classic Fish Pie

## with Mashed Potato Top

A creamy, mornay-based pie filling with white fish, corn, broccoli and carrot topped with mashed potatoes and baked in the oven until golden.





2 servings



Fish

# Switch it up!

Use the potatoes to make oven-baked chips instead! Serve with pan-cooked fish and vegetables on the side for a child friendly meal.

#### **FROM YOUR BOX**

MEDIUM POTATOES	3
CARROT	1
CORN COB	1
BROCCOLI	1
FULL CREAM MILK	1 pouch
WHITE FISH FILLETS	1 packet

#### FROM YOUR PANTRY

butter, olive oil, salt, pepper, dried dill, plain flour, dijon mustard

#### **KEY UTENSILS**

large frypan, saucepan, oven dish (see notes)

#### **NOTES**

You can use an ovenproof frypan instead of an oven dish if you have one.

Add some grated cheese before grilling for a cheesy finish!



#### 1. COOK THE POTATOES

Set oven grill to 250°C.

Dice potatoes (peel if preferred). Add to a saucepan and cover with water. Bring to boil and simmer for 10-15 minutes until tender (see step 5).



### 2. SAUTÉ THE VEGETABLES

Heat a frypan over medium-high heat with 1 tbsp butter. Dice carrot. Remove corn from cob and chop broccoli (use to taste) into small pieces. Add all to pan as you go, along with 1/2 tsp dried dill. Cook for 6-8 minutes until softened.



#### 3. PREPARE THE SAUCE

Stir 1 1/2 tbsp flour and 1/2 tbsp mustard through vegetables. Slowly stir through milk and 1 cup water until combined.



#### 4. ADD THE FISH

Rinse and dice fish into smaller pieces. Add to sauce, cover and simmer for 5 minutes until thickened and fish is cooked. Season with salt and pepper.



#### 5. MASH THE POTATOES

Reserve 1/4 cup cooking water before draining potatoes. Mash potatoes with reserved cooking water, salt and pepper.



#### 6. FINISH AND SERVE

Transfer fish filling to an oven dish. Spread mashed potatoes evenly on top of filling and drizzle with **olive oil** (see notes). Grill in oven for 5 minutes until golden. Serve pie at the table.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



