



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




## Product Spotlight: Ricotta


Ricotta cheese has a mild and creamy flavour — so even if you're not the biggest cheese-eater, we bet you'll love this yummy Italian-style version from Borrello, made in Oakford WA!



## 1 Fish Pie with Ricotta Potato Topping

Who doesn't love a good pie? This one's made with fresh WA fish, wholesome veggies, and lots of love.

 30 minutes

 2 servings

 Fish

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## Skip the oven

*Instead of making a pie, you can opt for quicker options. For example, stick with boiled potatoes tossed with a little butter and chopped parsley, blanched green beans, and pan-fried fish fillets, served with a dollop of ricotta. Easy! Save the zucchini and celery for another time, or pan-fry before the fish.*



## FROM YOUR BOX

POTATOES	400g
SPRING ONIONS	1/4 bunch *
CELERY STICK	1
ZUCCHINI	1/2 *
WHITE FISH FILLETS	1 packet
RICOTTA CHEESE	1/4 cup *
PARSLEY	1/2 bunch *
LEMON	1
GREEN BEANS	1 bag (150g)

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil/butter (for cooking), salt, pepper, dried oregano, flour (plain or other)

## KEY UTENSILS

saucepan, ovenproof frypan (or frypan and ovenproof dish), small frypan

## NOTES

To save time, cut the beans into 2-3 cm lengths and add to the fish pie filling with the zucchini.

For a creamy filling, replace some or all the water with milk.

Instead of making one large pie, you can make two-three smaller individual ones. Have the kids assemble their own!

**No fish option - white fish fillets are replaced with diced chicken breast fillet.** Add to pan first at step 2 with 1 tbsp oil and seal for 3-5 minutes. Then continue as per recipe.



### 1. COOK THE POTATOES

Set oven to 220°C.

Quarter potatoes and place in a saucepan. Cover with water and bring to the boil. Simmer for 10-15 minutes or until tender. Drain and return to pan.



### 2. PREPARE THE FILLING

Heat a frypan with **1 tbsp butter/oil** over medium heat. Slice spring onions and celery, dice (or grate) zucchini (see notes). Add to pan as you go with **1/2 tsp oregano**. Cook for 2-3 minutes.



### 3. ADD THE FISH

Sprinkle in **1 tbsp flour**, stir, and cook for 1 minute, then add **3/4 cup water** (see notes). Stir until thickened. Dice and add the fish, then stir carefully to combine.



### 4. PREPARE THE TOPPING

Combine ricotta, 1 tbsp chopped parsley, 1/2 tsp grated lemon zest, **salt and pepper**. Roughly mash potatoes and mix with ricotta. Spread over fish filling, drizzle with **1-2 tbsp oil** and bake for 10 minutes or until golden (see notes).



### 5. COOK THE BEANS

Heat a small frypan with **2 tbsp water** over high heat. Trim and halve beans. Add to pan for 3 minutes or until cooked to your liking. Drain any excess water and toss with **oil/butter, salt and pepper**.



### 6. FINISH AND PLATE

Wedge lemon.

Serve fish pie on plates with beans and a lemon wedge on the side. Garnish with extra parsley.

**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](mailto:hello@dinnertwist.com.au)

