



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

 4 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	800g
SPRING ONIONS	1/3 bunch *
CELERY STICKS	2
ZUCCHINI	1
WHITE FISH FILLETS	2 packets
RICOTTA CHEESE	1/2 cup *
PARSLEY	1/2 bunch *
LEMON	1
GREEN BEANS	1 bag (250g)

**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 four 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 **2 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 tsp oregano**. Cook for 2-3 minutes.



3. ADD THE FISH

Sprinkle in **2 tbsp flour**, stir, and cook for 1 minute, then add **1 1/2 cups water** (see notes). Stir until thickened. Dice and add the fish, then stir carefully to combine.



4. PREPARE THE TOPPING

Combine ricotta, 2 tbsp chopped parsley, 1 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 **1/3 cup 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

