

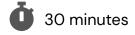




# **Bombay Fish Pie**

# with Potato Top and Crispy Curry Leaves

We love a twist on a classic, and this fish pie is no exception; flavoured with a custom blend of spices, packed with veggies and topped with mashed potato and crispy curry leaves!





2 servings



# Switch it up!

We think this pie is great, but you can make it more traditional if you prefer! Save the Bombay spice mix to make a mild curry, and use 1 tbsp mustard in the pie instead, and switch the curry leaves for fresh chives.

TOTAL FAT CARBOHYDRATES

29g 12g 49g

#### FROM YOUR BOX

MEDIUM POTATOES	3
BROWN ONION	1
ТОМАТО	1
BOMBAY SPICE MIX*	1 packet
	1
CARROT	ı
WHITE FISH FILLETS	1 packet
	•
WHITE FISH FILLETS	1 packet

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, cornflour

#### **KEY UTENSILS**

large frypan, saucepan, oven dish

#### **NOTES**

\*The Bombay spice mix is made with black mustard seeds, ground cumin, ground turmeric and fennel seeds.

Rinse fish fillets with cold water before adding to pie filling.

Thoroughly wash spinach before adding to pie

For a creamy mash, substitute cooking liquid with milk and or butter.





#### 1. BOIL THE POTATOES

Set oven grill to 250°C.

Roughly chop potatoes. Add to a saucepan and cover with water. Bring to a boil and simmer for 10–15 minutes until potatoes are soft. Reserve 1/2 cup cooking water then drain potatoes (see step 4).



#### 4. BAKE THE PIE

Mash potato with 1/4-1/2 cup cooking water, salt and pepper (see notes). Transfer pie filling to an oven dish (reserve frypan). Spread mash over filling and drizzle with olive oil. Grill in oven for 5 minutes or until golden.



## 2. SAUTÉ THE AROMATICS

Heat a large frypan over medium-high heat with **oil**. Slice onion and add to pan as you go. Sauté for 3-4 minutes until onion begins to soften. Dice tomato and add to pan along with spice mix. Cook for a further 1-2 minutes until fragrant.



#### 3. SIMMER THE PIE FILLING

In a jug whisk together 1 cup water and 11/2 tbsp cornflour. Grate carrot and dice fish fillets (see notes). Add both to pan and stir to combine. Simmer for 8-10 minutes. Chop spinach (see notes) and add to pan. Season with salt and pepper.



### **5. CRISP THE CURRY LEAVES**

Wipe reserved frypan clean. Heat over medium-high heat with 1/2 tbsp oil. Add curry leaves and cook for 3-4 minutes until crisp.



#### 6. FINISH AND SERVE

Serve pie tableside. Garnish with crispy curry leaves.

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



