

Mediterranean Style Fish Hotpot

6 portions

Ingredients

500g Fish Pie Mix
100g Onion
100g Leeks
100g Peas
Tomato and lentil sauce
(See recipe card)
10g Basil
500g Sweet potatoes, peeled
and thinly sliced
2tsp Sunflower oil
500g Spring greens or kale

1. Pre-heat oven to 190°C/ Gas Mark 5
2. To make the sauce, follow recipe card for the tomato and lentil sauce
3. In a pan of boiling water, poach the fish for 2 minutes.
4. Drain and add to the sauce
5. In a separate pan, sweat off the onion and leek until soft then add to the sauce with the peas
6. Stir in the finely chopped basil and transfer to an ovenproof dish
7. Top with the sliced potato and lightly brush with oil
8. Bake in the oven for 45 minutes until the potato is golden and cooked through
9. Serve with spring greens or kale

