

Mixed Fish Hotpot in a White Sauce

6 portions

Ingredients

50g Butter
50g Plain flour
500ml Milk
500g Fish pie mix
100g Onion, diced
100g Leeks, diced
100g Peas
1tsp Dill, chopped
500g Potatoes, peeled and sliced thinly
1tsp Sunflower oil
500g Spring greens or kale

1. Pre-heat oven to 190°C/ Gas Mark 5
2. Melt the butter in a saucepan over a low to medium heat
3. Stir in the flour
4. Whisk in a little of the milk at a time, stirring continuously until you have a smooth, thick sauce
5. Remove from the heat

Fish Base

1. In a pan of boiling water, poach the fish for 2 minutes.
2. Drain and add to the white sauce
3. In a separate pan sweat off the onion and leek until soft then add to the sauce with the peas
4. Stir in the chopped dill and transfer to an ovenproof dish
5. Top with the sliced potato and lightly brush with oil
6. Bake in the oven for 45 minutes until the potato is golden and cooked through
7. Serve with spring greens or kale

