

SMOKED FISH POTATO-TOPPED PIES



 Serves 6

 Prep Time 20 minutes

 Cook Time 40 minutes



INGREDIENTS

- 500 g smoked fish on the bone (to yield 350g fish)
- 25 g butter
- 1 onion, finely chopped
- 2 Tbsp flour
- 1 cup milk
- ½ x 700 g bag **Wattie's frozen Super-greens**
- 400 g block flaky puff pastry, thawed
- 800 g potatoes, peeled and chopped

METHOD

1. Preheat the oven to 190°C fan bake or 210°C conventional oven. Flake the smoked fish from the bones and set aside. Grease 6 extra large muffin tins (200ml capacity).
2. Melt the butter in a saucepan. Add the chopped onion and cook gently until soft but not brown. Add the flour and stir, cooking for 1 minute. Gradually add the first measure of milk while stirring. Increase the heat and stir continuously until the sauce thickens and boils. Add

- ½ cup milk

Wattie's frozen Super-greens and continue cooking for a further 2 minutes. Remove from heat. Fold in the smoked fish. Season to taste and set aside to cool.

3. Roll the flaky pastry out. Using a 16cm plate as a guide, cut circles out of the pastry. Carefully push the pastry into the muffin tins. Refrigerate while preparing the mash.
4. Cook potatoes in lightly salted water until tender. Drain and mash with milk and a knob of butter, if wished. Season to taste.
5. To assemble: Divide the fish filling between the 6 pie cases. Pile with mashed potato. Fluff the tops with a fork. Bake for 35-40 minutes, until the pastry is cooked and potato top golden. Allow pies to sit for 10 minutes before removing them from the tins.
6. Serve with extra **Wattie's Super Greens** and **Wattie's Tomato Sauce**.

TIPS

Replace smoked fish with smoked chicken if preferred.