

ASDA Recipes

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ASDA Recipes

Easy fish pie

Whether you want a family meal or a delicious supper for friends, this simple fish pie is a whole, goodness-packed meal in one.

Serves 4
Preparation time 15 minutes
Cooking time 30 minutes

Ingredients

- 750g potatoes, peeled and thinly sliced
- 1 small onion, finely chopped
- 1tbsp sunflower oil
- 180g bag Asda fresh baby spinach
- 200g carton Asda Good for you! crème fraîche
- 3tbsp milk
- Large handful chopped fresh parsley
- 25g mature Cheddar, grated
- 450g firm white fish (haddock, coley or cod) skinned and cut into chunks

Method

- 1 Preheat oven to 200C/Gas 6. Bring a pan of water to the boil, add the potatoes and simmer for 4 minutes. Drain and set aside.
- 2 Fry the onion in the oil until soft, add the spinach and cook for 1 minute. Add crème fraîche, milk, parsley and just over half the cheese, and bring to the boil. Remove from the heat, season, add fish and pour into a large, shallow ovenproof dish.
- 3 Arrange the potato slices over the fish and sprinkle the rest of the cheese over. Cook for 25 to 30 minutes, until golden and bubbling.

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Per serving
Calories **365**, Carbs **30g**, Fat **15g**, Saturated fat **7g**

Flavour of the month

Strawberries - Sweet, succulent and scrumptious, you'll be spoilt for choice when it comes to making desserts with our bumper crop of red beauties