



## Direct Seafoods | Fish Pie Recipe.

This uses our luxury fish pie mix that includes pieces of skinless white fish, skinless smoked haddock and skinless salmon fillet. The pie is topped with a sweet potato crust.

Preparation time **30 minutes** Cooking time **20 minutes**

### Ingredients (per person)

- Pie mix - 200gm (order from us via code **08MIXPL00E3R** PIE MIX: LUXURY: MIXED HADDOCK & SALMON & HAKE - S&B 910 gm NETT PACK)
- Sweet potato mash - 150gm
- Free range eggs - 1
- Baby spinach - 40gm
- White wine sauce - 100gm
- Chopped parsley - 1gm
- Chopped dill - 1gm

### Instructions

1. Wilt the baby spinach in a dry hot pan. Boil the egg for 7 minutes, cool and peel, then cut into quarters. Mix white wine sauce with the chopped dill and parsley. Season.
2. Place diced raw fish in desired dish, add wilted spinach, quartered egg, and cover with white wine sauce.
3. Pipe sweet potato mash on the fish. Place in a hot oven at 180°C. Bake for 30-40 minutes until golden brown.

Contact your account manager for more information and to place an order.  
[www.directseafoods.co.uk](http://www.directseafoods.co.uk)