

## A Really Easy Fish Pie Recipe by Diane Ashmore

I added this [Fish Pie recipe](#) to my recipe journal as it's a favourite. You can substitute any vegetables, types of fish or herbs to suit your own tastes.

### Main Ingredients

- 3 fish fillets, a mixture of smoked haddock, salmon and cod, cut into 2.5 cm/1 inch cubes
- oil, for frying
- 1 onion, chopped
- 3 leeks, chopped (or substitute a vegetable of your choice)
- handful of peas (or substitute a vegetable of your choice)
- salt and pepper

### For the topping

- 4 medium potatoes, peeled and chopped
- blob of butter
- splash of milk
- handful of grated cheese

### For the parsley sauce

- 600 ml/ 1 pint milk
- 2 tbsp plain flour or sauce flour
- 5 tbsp chopped fresh parsley (optional)

### Method

1. Preheat the oven to 200C/400F/Gas Mark 6. Poach the fish in a pan of boiling water for 5 minutes. Drain and reserve. Fry the onion and leeks until soft and leave to cool.
2. Meanwhile add the potato to a pan of boiling water and cook until soft. Drain and transfer to a bowl. Add the butter, milk and season to taste with salt and pepper. Mash until smooth.
3. To make the sauce, add all the ingredients to a saucepan. Whisk with a balloon whisk, until the sauce thickens. KEEP STIRRING. Stir in the parsley.
4. Mix the fish, vegetables and sauce together. Add the peas and season to taste with salt and pepper. Transfer to a casserole dish. Layer the mashed potato on top and sprinkle with grated cheese. Bake for 20-30 minutes.

**Tip:** You can make this in advance, refrigerate and then bake when you are ready to eat.

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