

A spin on a classic and can be used as a grab and go offer.

EDUCATION SECTOR: PRIMARY
SERVINGS: 10
ALLERGENS: FISH AND MILK



Fish Pie Jackets

Ingredients

FOR THE JACKETS

10 Jacket potatoes
100g Low fat cream cheese

FOR THE FILLING

900g Mixed whitefish & salmon pie mix
400ml Semi-skimmed milk
250g Leeks
30g Cornflour
10g KNORR Professional Vegetable Powder Bouillon



Method

FOR THE JACKETS:

- Place the potatoes onto an oven tray and bake at 160°C for 1 hour.
- Remove and allow to cool slightly then scoop out the filling, mash then beat in the cream cheese.

FOR THE FILLING:

- Wash and slice the leeks.
- Pour the milk into a saucepan, add the KNORR Professional Vegetable Powder Bouillon then bring to a simmer.
- Add the leeks and fish then cook for 5 minutes.
- Mix the cornflour with a little water to make a loose paste then pour into the saucepan to thicken the sauce.
- Remove from the heat and allow to cool slightly.

TO FINISH:

- Spoon the fish pie mix into the potato shells then spoon or pipe the potato on top.
- Place back in to the oven tray then bake for 20 minutes until golden.