

Easy Fish Pie

Savannah · 30/09/2024

**Prep Time**

2 hrs 35 mins

Difficult

Medium

Servings

8

Description

This fish pie is good enough for a dinner party and the kids love it too Living by the sea we try to eat fish often and this hearty meal is an easy way to enjoy a little bit of what you fancy Serve with a green salad or a green steamed vegetable like broccoli

Ingredients

- - 6 medium potatoes - ½ cup butter
- divided - 1 medium white Spanish onion
- chopped - 1 ½ cups grated medium Cheddar cheese - 1 ¼ cups light cream
- or as needed - 2 teaspoons Dijon mustard - 1 teaspoon lemon juice - salt and ground black pepper to taste
- 1 ½ pounds white fish - skinned
- boned
- and cut into chunks - ½ pound fresh shrimp
- peeled and deveined - salt and ground black pepper to taste

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Cut a small slit in each potato and place onto a baking sheet. Bake in the preheated oven until potatoes are easily pierced with a fork
2. about 1 hour and 10 minutes. When the potatoes are almost finished
3. melt 1/4 cup butter in a skillet over medium heat. Add onion; cook and stir until softened and translucent
4. about 5 minutes. Mix in Cheddar
5. cream
6. mustard
7. and lemon juice; season with salt and pepper. Cook
8. stirring frequently
9. until sauce is warm and Cheddar has melted
10. 3 to 5 minutes. Remove from the heat. Place white fish and shrimp into a 3 1/2-quart oven-proof baking dish. Pour cheese sauce over fish and stir until well combined. Scoop flesh out of baked potatoes and place into a large bowl; discard the skins. Add remaining 1/4 cup butter; season with salt and pepper. Mash with a fork until butter has melted and potatoes are smooth. Spread mashed potatoes evenly over fish. Return to the oven and bake until sauce is bubbling and potato topping is golden brown
11. about 55 minutes. Recipe Tip If you substitute frozen shrimp for fresh
12. thaw before cooking.