

## Luxury Fish Pie with Pea Shoots

**VITACRESS**™

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Serves 4

Preparation and cooking time: 30 minutes

### Ingredients:

- 4 Large Potatoes
- 200g Hot Smoked Salmon (cooked)
- 200g Cooked Prawns
- 400ml Crème Fraiche
- 1 Clove Garlic
- 1 Bunch Spring Onions
- 2 tbsp Butter
- 50g Pea Shoots
- 50g Grated Cheddar Cheese



### Method:

Peel and dice the potato into small cubes. Place into a pan of boiling water and boil for 10 – 15 minutes until cooked through and soft. The smaller the potatoes are cut, the quicker they will cook. While the potato is cooking, finely slice the garlic and spring onion. Fry in a pan with 1 tbsp of butter until golden brown. Add the prawns and flake in the hot smoked salmon in bite sized pieces. Stir the crème fraiche into the fish mixture then heat through for 2-3 minutes. Season to taste then place into an oven proof dish.

Once the potato is cooked through, mash until smooth then add the remaining butter and seasoning. Finely chop the pea shoots, add to the mash and stir thoroughly. Spread the potato mix evenly on top of the fish sauce then sprinkle with the grated cheese. Place under a hot grill for about 10 minutes until the top is crispy and golden brown. Delicious served with purple sprouting broccoli and Chantenay carrots.