

Beany Fish Pie

Serves 6

- 10 frozen cod or haddock fish fingers**
- 2 x 15ml spoon (2 tbsps) sunflower oil**
- 1 small leek, finely chopped**
- 2 x 395g (14oz) can baked beans**
- salt and pepper**
- 670g mashed potatoes**
- 55g (2oz) cheese, grated**
- 1 egg, beaten**
- 2 x 15ml spoon (2 tbsps) fresh chopped chives**



1. Cook the fish fingers according to packet instructions. Leave to cool and cut into cubes.
2. Heat the oil in a large pan, add the leek and cook for 1-2 minutes. Stir in the beans, bring to the boil, remove from the heat and add the fish fingers, season.
3. Mix the potatoes, cheese, egg and chives in a large bowl.
4. Spoon the fish mixture into a 750ml (1 1/2 pint) pie dish. Top with the potato mixture. Bake for 25-30 minutes until golden brown.