



your notes:

Dairy Free Fish Pie

You Will Need

- 1 sheet of ready rolled puff pastry (check it is dairy free)
- 2 tsp lazy garlic
- 0.5 tsp lazy chilli
- 1 tsp oregano
- 400g fish pie mix
- 500g passata
- 400g tinned tomatoes
- 1 handful of frozen onions
- 2 tsp sugar

Let's Cook!

- Fry the onions until soft in a little oil
- Add the garlic, chilli and the oregano
- Add the passata and the tinned tomatoes
- Bring to the boil and simmer for 20 mins
- Add the fish pie mix and simmer for 10 mins
- Pour into a pie dish
- Cover with the uncooked pastry and trim to fit with knife
- Stick a fork in the top of the pastry (to allow the steam to escape)
- Cook at 180°C for 25 minutes