

WHAT'S FOR DINNER?

MIXED FISH PIE WITH A CHEESY LEMON CRUST

PREP 5 MIN | COOK 30 MIN | SERVES 4



INGREDIENTS

For the fish filling:

1 pkt KNORR Cream of Vegetable Soup

350ml milk

150ml single cream

1 tbsp fresh parsley, chopped

1 tbsp olive oil

25g butter

2 cloves garlic, finely chopped

1 small onion, finely chopped

1 stick celery, finely chopped

750g white fish, skinned and boned

200g salmon fillets, skinned and boned

150g tiger prawns, peeled

150ml white wine

Fresh black pepper

For the cheesy lemon crust:

100g gruyere cheese, grated

25g Parmesan cheese, grated

40g chunky fresh breadcrumbs

Finely grated zest of 2 lemons

Salt and pepper

METHOD

1. Start this recipe by preparing the soups mixture. Place the milk and cream into a small pan and whisk in the **Knorr Cream of Vegetable Soup**. Heat gently, stirring constantly until the soup thickens and just comes to the boil.
2. Next, heat the olive oil and butter in a large pan.
3. Sauté together the garlic, onion and celery for 5 minutes until soft.
4. Cut the white fish and salmon into 2cm chunks and add to the pan, cooking for just 2 minutes.
5. Next, add in the prawns followed by the white wine and cook for a minute more to evaporate. Season well with black pepper and remove off the heat. Transfer the fish to an ovenproof dish and even out.
6. Stir in the parsley and pour the creamy soup over the fish.
7. Finally, prepare the cheesy crust by mixing all the ingredients together in a small bowl.
8. Season well with salt and pepper and sprinkle evenly over the fish filling, making sure to coat every corner.
9. Place in the preheated oven at 200°C and bake for 15-20 minutes, or until the top is golden-brown.
10. Allow to sit for 5 minutes before serving.