

## Fish Pie



### Ingredients

375g white potatoes, peeled and cut into chunks

½ large onion, chopped

125g tub Garlic & Herbs Soft Cheese

200g pack fish pie mix

handful fresh flat-leaf parsley, chopped

1 tbsp olive oil

### Method

Preheat the oven to Gas Mark 5, 190°C, fan 170°C.

Put the potatoes in a large pan and cover with water. Bring to the boil and cook for 10-15 minutes until cooked through. Drain and mash, adding a little milk if you wish. Season with salt and pepper.

Meanwhile in a large saucepan, fry the onion on a low heat then add the soft cheese and add the fish pie mix and cook for 5 minutes

Pour into an oven dish and top with the mash. Cook for 25-30 minutes until piping hot.