



Haddock and tatties

Serves	6
Prep	5 - 10 minutes
Cooking	10 minutes

Ingredients

2 fillets of smoked haddock, skinned and chopped into chunks

1 leek, trimmed and finely sliced

½ tsp parsley/small handful chopped fresh parsley

1 small tub double cream

1 large/2 medium baking potatoes, skin on, sliced as thinly as possible

5 tbsp water

Method

1. Scatter the chopped haddock, leek and parsley over the bottom of a shallow microwaveable dish (that can also go under the grill) and mix together. Pour over half the cream and 5 tablespoons of

water. Lay the potato slices over the fish and leeks. Pour over the rest of the cream. Season with salt and pepper.

2. Cover the dish with cling film and pierce it a few times. Cook on High for 8 - 10mins until everything is bubbling and the potatoes are cooked. Carefully remove the cling film.

3. Place under the grill until the potatoes are golden, then serve.

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