



FISHERMAN'S PIE

INGREDIENTS:

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| 1 ½ lbs. TEJA Cod Loins, cut into 1" pieces | 1 medium Carrot, chopped |
| 3 lbs. Potatoes, peeled and diced | ¼ Tsp Cayenne Pepper |
| 2 Tbsp. Butter | Salt and Pepper to taste |
| 3 Tbsp. Milk | ¼ Cup chopped Leaf Parsley |
| 2 Tbsp. Olive oil | 1 cup Heavy Cream |
| 1 medium Onion, chopped | 8 oz. Shredded Aged Cheddar |

DIRECTIONS:

1. Preheat oven to 400 °F. Lightly grease a 9x13" Baking dish
2. Placed diced potatoes in pot of salted water. Bring to Boil and cook until tender, about 10 minutes.
3. Drain and mash with Butter and Milk until smooth. Set aside
4. Heat oil in fry pan over medium heat. Sauté Onions and Carrots until they start to soften. Season with Salt, Pepper and Cayenne Pepper.
5. Stir in Heavy Cream and Chopped Parsley, remove from Heat and set aside.
6. Place Cod in an even layer on the bottom of prepared baking dish. Pour the Cream and Vegetable mixture over the Cod, then cover with a layer of the Mashed Potatoes.
7. Sprinkle with Shredded Aged Cheddar over the top.
8. Bake for approximately 40 minutes in the preheated oven or until very hot throughout.