

Crustless Lamb and Salmon Pie

This classic lamb and salmon pie is a sumptuous dish for a special dinner. Served over creamy mashed potatoes, it will make a fantastic main meal for any festive occasion.



Main Dish

40 min

Total time

Moderate

Difficulty

508

kcal / serving

Ingredients

- For 1 person:
- 150g boneless lamb, cut into cubes
- 100g salmon
- 2 tablespoons grated cheese
- 2 potatoes
- 1 slices of bread

Steps

- 1 Preheat oven to 190°C.
- 2 In an oven proof dish place the cubed lamb and salmon.
- 3 Cover the top with grated cheese and breadcrumbs.
- 4 Peel and Boil the two potatoes until soft.
- 5 Mash potatoes with butter and milk
- 6 Place the mashed potato over the lamb-salmon mix.
- 7 Bake in the oven for 25 minutes.
- 8 Serve with a side salad.