

Fish Potato Lasagne

16 Green Gourmet Hoki Fillet Steaks

6 large potatoes

2 large onions, finely chopped

2 tins of tomatoes, chopped

2 tbsp of tomato puree

1 tsp dried basil

1 tbsp sugar

3 pints white sauce

seasoning - salt, pepper

ingredients



cooking instructions

- ❁ Par-boil the potatoes for 8 -10 mins until soft. Cool in cold water and slice thinly.
- ❁ Oil tin, place in pre-heated oven (180° C, gas 5) for 2-3 mins.
- ❁ Add onion and cook for 5-10 mins until soft.
- ❁ Add chopped tomatoes, tomato puree, basil, salt, pepper, sugar and stir well. Cook for 15-20 mins with lid.
- ❁ Layer the hoki fillet steaks (frozen), pour 1/3 white sauce on top. Layer the sliced potatoes, season with salt and pepper.
- ❁ Pour over the rest of the white sauce and return to oven for 20 mins with lid and a further 15-20 mins uncovered.
- ❁ Remove from oven when sauce is lightly golden and bubbling.