



CRISPY LEEK AND POTATO PIE

Filo pastry makes a super easy pie top; just scrunch it up and you're ready to go - a cheat's pie!

Serves: 4

Done in: 45 minutes

Ingredients

- 1 onion
- 3 tbsp vegetable oil
- 2 leeks
- 1 tin of cooked new potatoes
- 1 vegetable reduced salt stock cube
- tin of leek and potato soup
- 5 sheets of filo pastry
- Pepper

Method

1

Whack the oven on at 180C.

2

Peel and cut the onion into small wedges. Next, heat 1 tbsp of the vegetable oil in a large non-stick frying pan over a medium heat. Once hot, add the onion and cook for 6-8 minutes until starting to brown.

3

Trim the leeks and cut them into chunks, then rinse under water to get rid of any dirt. Add them to the pan and fry for 3-4 minutes.

4

Tip the vegetables into a high-sided roasting tin or tray. Drain the tin of potatoes and cut each potato in half, then add these to the roasting tin and crumble over the stock cube. Add a bit of pepper and stir in the tin of soup.

5

Get your sheets of filo pastry and scrunch up each one, then arrange them on top of the vegetables to make your pie top. Use a pastry brush to brush the filo pastry with 2 tbsp of the vegetable oil. Don't worry if you don't have a brush, just use your finger. Then sprinkle over a bit more pepper.

6

Put the pie in the hot oven to cook for 20-25 minutes, until the pastry is golden brown and the sauce is bubbling. Serve it onto plates and dig in!



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