

# Seafood Pie of Haddock with Spinach, Tomato and Mushrooms

*This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at [Ravenouskitchen.com](http://Ravenouskitchen.com).*

*Start-to-Finish: 45 minutes*

*Hands-On Time: 25 minutes*

*Serves 4-6*

## Ingredients

- 6 new potatoes
- 8 oz. cremini or baby bella mushrooms, wiped clean
- 2 cloves garlic
- Three 5 oz. bags baby spinach
- 2 Tbsp. olive oil
- 1 cup frozen pearl onions, thawed
- 1 tsp. Italian seasoning
- 1 tsp. salt plus more for sprinkling
- Freshly ground black pepper
- 1 large tomato
- 3/4 cup heavy cream, plus 1 tablespoon
- 1 Tbsp. all-purpose flour
- 2 tsp. Dijon mustard
- 1 sheet frozen puff pastry, thawed but chilled
- 1 1/2-lb haddock, skin removed



## Instructions

1. Preheat the oven to 425°F.
2. On a large cutting board, halve and thinly slice the potatoes and mushrooms and mince the garlic. Set aside.
3. Heat a 12-inch skillet over medium-high heat and add the spinach in batches, adding more as it wilts. Transfer the spinach to a colander to cool.
4. Rinse the pan, return to the heat and add the oil. When the oil shimmers, add the potatoes, mushrooms, garlic, onions, Italian seasoning, 1/2 tsp. salt and a few grinds of pepper. Stir to mix and sauté for about 3 minutes or until the vegetables are hot. Transfer the pan to the oven and roast for 10 minutes.
5. While the potatoes cook, slice the tomatoes into 8 slices. In a small bowl, whisk together the 3/4 cup cream, flour and mustard. Cut the pastry into 9 squares and keep chilled. Squeeze as much water from the cooled spinach as you can, chop and set it aside.
6. Sprinkle the fish with salt and a few grinds of pepper.
7. Remove the potatoes from the oven and stir in the spinach and a few grinds of pepper (careful, the handle is hot). Stir to mix and taste for seasoning, adding more salt or pepper as needed. Return the pan to medium-low heat to keep it hot as you assemble the dish.
8. Pour the cream over the vegetables. Lay the seasoned fish on top of the vegetables and then layer the tomatoes on top of the fish along with another sprinkle of salt and pepper. Lay the pastry on top of the tomatoes making a patchwork pastry topping. You can cut a few of the squares down into smaller pieces to make them fit. Brush the pastry with the remaining tablespoon of cream.
9. Bake for about 20 minutes until the topping is golden and the fish flakes.
10. Divide the pot pie among heated plates and serve hot.

*Extra Hungry Kids?* Heat up some Texas toast and serve the vegetables and fish on top.

*In the Glass:* Your favorite Chardonnay is a great choice for this rich meal. If you haven't tried an unoaked Chardonnay, this is a good time to pick up a bottle from Kim Crawford or Estancia.