



Super Simple Salmon Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

400g tin red salmon (tinned pink if you are being cheap, fresh cooked fillets if rich)
3~4 cups cooked rice
1 lemon
1 egg
2 sheets puff pastry
1 onion
fresh/dried herbs to suit (oregano, thyme, mixed etc)

Instructions

1. Put rice on to cook
2. Chop and fry onion until soft
3. Thaw pastry
4. Drain salmon
5. Finely grate lemon peel
6. In a mixing bowl combine salmon, egg, herbs, onion, lemon and herbs
7. Allow rice to cool slightly. Add to other ingredients. Combine well.
8. Line baking tray with one of the pastry sheets
9. Fill tray with ingredients
10. Cover with second sheet of pastry
11. Bake in oven at 200degC (180degC fan forced) for 20 minutes or until pastry is

light and browned.