



# Easy Fish Puffs

NIBBLEDISH CONTRIBUTOR

## Ingredients

Makes 4 (serves 4 people as a snack/for lunch, or 2 as a main):

- 175g cooked flaked fish of your choice (I went for cod and salmon)
- 1 spring onion, chopped
- 2 tbsp greek yogurt
- 1 tbsp tarragon
- 200g puff pastry
- 1 beaten egg

## Instructions

1. Roll the pastry to about 5mm thickness and cut into 8 rectangles (4 x 3" approx). Chill for 30 minutes.
2. Mix the rest of the ingredients together in a bowl.
3. Spoon the mixture onto the centre of 4 rectangles, leaving a cm border.
4. Brush the border with some egg, then top each with the remaining rectangles. Crimp the edges with a fork to seal. Brush the top of the puffs with more egg and prick with a fork.
5. Bake at 200 degrees C for 20 minutes until puffed and golden.