

# tuna & egg pie

cracking meals  
under £1 per portion



**Preparation: 15 mins**

**Cooking: 40-45 mins**

**Serves 4**

**675g/1½lb potatoes, peeled**

**75g/3oz butter**

**6 large British Lion eggs**

**450ml/¾pt milk**

**3 tbsp plain flour**

**Salt and freshly ground black pepper**

**75g/3oz frozen peas**

**75g/3oz frozen sweetcorn**

**400g can tuna chunks in brine,  
drained and flaked**

**100g/4oz Cheddar cheese, grated**

1. Preheat the oven to 200°C/Fan 180°C/400°F/Gas Mark 6. Cut the potatoes into large even-sized chunks, then cook in boiling salted water for 10-15 mins or until tender. Drain and mash with the 25g of the butter.

2. Meanwhile, place the eggs in a medium pan, cover with water and bring to the boil. Simmer for 7 mins. Drain the eggs, then rinse in cold water. Tap the shells all over and peel away. Cut eggs into large chunks.

3. Place the milk, remaining butter and flour together in a medium pan. Gently heat, stirring with a wire whisk until the mixture boils and thickens. Reduce the heat and cook for 1 min. Season to taste and stir in half the cheese.

4. Scatter the chopped eggs, drained tuna and frozen peas and sweetcorn over the base of an ovenproof dish. Pour over the sauce and lightly stir. Use a fork and spoon to evenly spread the potato on top of the base. Scatter over the remaining cheese and bake for 20 mins or until piping hot and golden on top.

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