

Kedgeree

Serves 4

Ready in approximately 30 minutes

Price per serving: £1.70



You will need:

600g bag of Iceland Frozen Smoked Haddock Fillets
1/2 of a 1kg bag of Iceland Frozen Cooked Rice
1/4 of a 1kg bag of Iceland Frozen Sweetcorn
1/4 of a 1kg bag Iceland Frozen Garden Peas
6 Eggs
Cream - approximately 4 tablespoons
Butter
Black pepper

Method

- 1) Poach the Smoked Haddock Fillets as instructed on the packaging.
- 2) Drain and place to one side to cool.
- 3) Once cool, discard the haddock skin and flake the fish into small pieces.
- 4) Hard boil 6 eggs - shell and chop.
- 5) Heat the rice as instructed on the packaging.
- 6) Place a knob of butter into a large saucepan over a low to medium heat.
- 7) Add the haddock, rice, eggs, sweetcorn, garden peas and cream.
- 8) Mix well and add a little more cream if the mixture is sticking or seems to dry.
- 9) Stir until the mixture is piping hot.
- 10) Season with black pepper if desired.

Serve with Iceland White Part Baked Ciabatta Rolls.