



Fish Finger Bake

Servings: 4-5

Prep Time: 15min

Cook Time: 35min

Ingredients

- 1 box frozen Hash browns, cubed
- 400g frozen fish fingers
- 250 g streaky bacon, cut in half width wise
- 1 medium butternut, peeled and finely cubed
- 1 can cream of chicken soup
- 50ml creamy mayonnaise
- 25ml piccalilli or your favourite relish
- 2 X-large eggs, beaten
- 2 medium tomatoes, sliced
- 250ml grated cheddar cheese

Directions

1. Pre-heat oven to 220°C. In a lightly greased oven dish, arrange layers in this order: hash brown cubes, bacon rashers and fish fingers. Bake for 15-20 minutes until crisp and browned. Meanwhile, cook the butternut.
2. Reduce oven to 180°C.
3. Top the bacon layer with the cooked cubed butternut.
4. Combine the soup, mayonnaise, piccalilli and the beaten eggs. Gently pour on this sauce to cover the butternut. Arrange the tomato slices and grated cheese on top.
5. Bake for 15 minutes.