Tuna, corn and potato crisp pot pies

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The quick tuna, corn and puff pastry pin wheels dish is one of the more popular recipes on my blog so I thought, why not make it into a dinner meal; a twist on a fish pie if you will. The slight curry flavour in this dish is what makes it really special. Other canned fish can also be used – wild salmon is great, too.

Ingredients (serves 2-4)

- 1 (195 g) can [tuna](#) in olive oil
- 2 corn cobs
- 100 g green beans
- ½ cup grated cheese
- ¼ cup milk
- ½ tsp smoky paprika
- ½ tsp curry powder
- 1 medium potato
- 1 large sprig rosemary
- 1 tbsp macadamia or olive oil
- ¼ tsp sea salt flakes

Method

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Preheat oven to 200°C (180°C fan-forced).

Drain tuna and place it in an oven-proof dish and mash roughly with a fork. Cut kernels off the corn cobs, trim ends off the beans and chop them roughly, add both to the tuna. Mix in cheese, milk, spices.

Using a mandolin slicer, finely slice potato, pat dry with paper towels. Drizzle with olive oil and sprinkle with salt, rubbing both in gently.

Arrange potato slices on top of the pie mixture and sprinkle with rosemary.

Bake for 20 to 25 minutes or until the crisps are cooked through and starting to turn golden.

Recipe from The Wholesome Cook.

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