Recipe

cheesy leek & potato pie

for a family of 4

A cheesy favourite made for little foodies! Creamy potatoes, leeks and onions are gently cooked with cheddar, Italian cheese and crème fraîche, with a little thyme, rosemary and black pepper for extra flavour.With flaky puff pastry and an extra sprinkle of cheese on top! Baked until golden, crispy and bubbling, it's a deliciously tasty meal for little tummies.

Ingredients

A glug of oil
1 white onion- chopped
4 leeks- chopped
250g potatoes- chopped
2 cloves of garlic- chopped
A pinch of ground nutmeg
4 sprigs of thyme- leaves only
2 sprigs of rosemary- leaves only, chopped
10g nutritional yeast
30g unsalted butter
20g plain flour
250ml milk
200ml water
25g italian cheese- grated
75g cheddar cheese
75g creme fraiche
Pinch of ground black pepper
Small bunch of tarragon - chopped
1 puff pastry sheet

Method

Heat oil in a large, deep pan. Cook the onions and leeks until soft, then add the potatoes and stir.

Add the garlic, nutmeg, thyme, rosemary, nutritional yeast and butter. Once melted, stir in the flour to make a roux.

Gradually add the milk, a splash at a time, stirring well after each addition until smooth and thickened.

Add the water and simmer gently for at least 30 minutes, stirring regularly, until the potatoes are cooked.

Preheat the oven to 200°C.

Stir in the Italian cheese, cheddar, crème fraîche, black pepper and tarragon. Adjust with a splash more milk if you want a nice, saucy consistency.

Spoon into an ovenproof dish and top with puff pastry and grated cheese.

Bake for around 45 minutes, until the pastry is risen and golden and the cheese is melted and crispy.

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Nutritious delight with every bite

Please note: This recipe is correct at the time of publication on 5/10/26
As we are continuously improving our recipes, it is essential to check the label on the dish packaging.