

Ham, Leek & Cheese Potato Pie

Ingredients

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- 2 leeks, halved
- 750g potatoes
- 4 slices of cooked ham
 - 1 tbsp butter
- 100g grated cheese
 - 1 tbsp plain flour
 - 1 tbsp butter
 - 250ml milk
- 200g mixed veg

Method

1. Peel the potatoes and put them on to boil.
2. Trim the leeks and then cut each one in half. Put on to boil for 15 minutes.
3. When the potatoes are cooked through, drain them, add the butter and mash them.
4. Line the bottom of a pie dish (casserole dish) with the potatoes.
5. Drain the leeks and wrap each piece in a slice of ham.
6. Lay them on top of the mash.
7. Melt the butter in a small saucepan and then stir in the flour.
8. Cook off for 2 minutes then slowly pour in the milk. Whisk until smooth.
9. Reduce the heat and simmer until thickened. Add half of the cheese and stir until melted.
10. Pour the cheese sauce over the mash and wrapped leeks.
11. Top with the rest of the grated cheese and cook in the oven at 180° gas mark 5 for 15 minutes.
12. Serve with frozen mixed veg cooked as per the pack instructions.