

Ingredients:

- 2 slices bacon, chopped
- 1 leek, sliced
- 2 small stalks celery, sliced
- 2 tablespoons flour
- 1/2 medium butternut squash, peeled & deseeded, cut into chunks
- 1/4 cup dry white wine
- 2 cups chicken or vegetable stock
- 1 bay leaf
- 1 tablespoon preserved lemon, chopped (you can substitute lemon zest)
- 13-14 oz halibut filet, skin off, cut into 2 inch chunks
- 1/2 cup frozen peas
- 1/4 cup fresh parsley, chopped
- 1/2 cup cream
- 1 package frozen puff pastry, thawed
- 2 tablespoons butter, melted



Directions:

In a large skillet, cook the bacon over medium heat until browned. With a slotted spoon, remove the bacon, reserving the fat in the pan.

Add the leek and celery. Cook until slightly softened, about 3-4 minutes. Season with salt and pepper. Add the squash and cook another 4 minutes. Stir in the flour and cook until the flour has completely combine with the veggies.

Add the wine and stir, breaking any browned bits on the bottom of the pan. Add the chicken stock, bay leaf and lemon. Season with salt and pepper. Bring to a boil then turn the heat down to low and cook covered until the mixture thickens, about 20 minutes, stirring occasionally.

When the mixture has thickened, add the halibut, cream, and parsley, stir until combined. Season with salt and pepper and remove from the heat. Transfer mixture to an 8 inch baking dish or pie plate.

Place the puff pastry over the dish, covering the fish mixture, making sure to have a bit of pastry hanging over the dish as it will shrink a little when baking. Brush with melted butter and place in the oven.

Bake for 25-30 minutes or until the pastry is browned and puffy. Remove from the oven and let stand for 5 minutes before serving.