



### Product Spotlight: Curry Leaves

Curry leaves come from a tree in the citrus fruit family. When cooked, they release a deliciously nutty aroma and are a staple in South Indian cooking.



## Bombay Chicken Pie

### with Potato Top & Crispy Curry Leaves

We love a twist on a classic, and this chicken pie is no exception; flavoured with a custom blend of spices, packed with veggies and topped with mashed potato and crispy curry leaves!



35 minutes



2 servings



Chicken

## Switch it up!

*We think this pie is great, but you can make it more traditional if you prefer! Save the Bombay spice mix to make a mild curry, and use 1 tbsp mustard in the pie instead, and switch the curry leaves for fresh chives.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	60g	16g	112g

## FROM YOUR BOX

MEDIUM POTATOES	3
BROWN ONION	1
DICED CHICKEN BREAST	300g
TOMATOES	2
BOMBAY SPICE MIX	1 packet
CHICKEN STOCK PASTE	1 small jar
CARROT	1
BABY SPINACH	120g
CURRY LEAVES	1 frond

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, cornflour

## KEY UTENSILS

saucepan, large frypan, oven dish

## NOTES

For a richer mash, substitute cooking water with milk and/or butter.

*Bombay spice mix: black mustard seeds, ground cumin, ground turmeric and fennel seeds.*



### 1. BOIL THE POTATOES

Set oven grill to 250°C.

Roughly chop potatoes. Add to a saucepan and cover with water. Bring to a boil and simmer for 15 minutes until potatoes are soft. Reserve **1/4 cup cooking water** then drain potatoes (see step 4).



### 4. BAKE THE PIE

Mash potato with remaining stock paste, **1/4 cup cooking water, salt and pepper** (see notes). Transfer pie filling to an oven dish (reserve frypan). Spread mash over filling and drizzle with **olive oil**. Grill in the oven for 5 minutes or until golden.



### 2. SAUTÉ THE AROMATICS

Heat a large frypan over medium-high heat with **oil**. Slice onion and add to pan as you go along with chicken. Sauté for 3-4 minutes until onion begins to soften. Dice tomatoes and add to pan along with spice mix and 1/2 jar stock paste. Cook for a further 1-2 minutes until fragrant.



### 5. CRISP THE CURRY LEAVES

Wipe reserved frypan clean. Heat over medium-high heat with **3 tsp oil**. Add curry leaves and cook for 3-4 minutes until crisp.



### 3. SIMMER THE PIE FILLING

In a jug whisk together **1 cup water** and **1 1/2 tbsp cornflour**. Grate carrot. Add to pan and stir to combine. Simmer for 8-10 minutes. Chop spinach and add to pan. Season with **salt and pepper**.



### 6. FINISH AND SERVE

Serve pie tableside. Garnish with crispy curry leaves.



Scan the QR code to  
submit a Google review!

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

