



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!

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.



35 minutes



2 servings



Chicken

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	31g	13g	33g

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.

Watch closely so the curry leaves don't burn – they'll darken and curl slightly when ready.

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



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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 and return potatoes (see step 4).



4. BAKE THE PIE

Mash potatoes with remaining **stock paste, cooking water, salt** and **pepper** (see notes).

Transfer pie filling to an oven dish. Spread mash on top and drizzle with **olive oil**. Grill 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 the pan with the chicken. Sauté for 3–4 minutes. Dice and add **tomatoes** 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 **1 tbsp oil**. Add **curry leaves** and cook for 3–4 minutes until crisp (see notes).



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.

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**

