



### 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** 43g **TOTAL FAT** 7g **CARBOHYDRATES** 52g

## 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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

