



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



4 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
	55g	13g	74g

FROM YOUR BOX

MEDIUM POTATOES	1kg
BROWN ONION	1
DICED CHICKEN BREAST	600g
TOMATOES	3
BOMBAY SPICE MIX	1 packet
CHICKEN STOCK PASTE	1 small jar
CARROT	1
BABY SPINACH	120g
CURRY LEAVES	2 fronds

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.



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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 **1/2 cup cooking water** then drain potatoes (see step 4).



4. BAKE THE PIE

Mash potato with remaining stock paste, **1/2 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 **1 tbsp oil**. Add curry leaves and cook for 3–4 minutes until crisp.



3. SIMMER THE PIE FILLING

In a jug whisk together **1 1/2 cups water** and **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**

