



### 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
	34.5g	13.5g	40g

## 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.

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 **1/2 cup cooking water** then drain 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 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.

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