



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



4/6 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
4/6 Person:	44g	6g	50g/57g

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	1kg	1.5kg
BROWN ONION	1	1
DICED CHICKEN BREAST	600g	600g + 300g
TOMATOES	3	4
BOMBAY SPICE MIX	1 packet	2 packets
CHICKEN STOCK PASTE	1 small jar	1 small jar
CARROT	1	2
BABY SPINACH	120g	2x 120g
CURRY LEAVES	2 fronds	3 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 cup cooking water** then drain **potatoes** (see step 4).



4. BAKE THE PIE

Mash **potatoes** with **remaining stock paste**, **1/2-1 cup 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**.

6P – in a jug whisk together **2 cups water** and **2 1/2 tbsp cornflour**.



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**

