



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 and 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!

 30 minutes

 4 servings

 Chicken

4 August 2023

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** 53g **TOTAL FAT** 13g **CARBOHYDRATES** 43g

FROM YOUR BOX

MEDIUM POTATOES	800g
BROWN ONION	1
DICED CHICKEN BREAST	600g
TOMATOES	2
BOMBAY SPICE MIX*	1 packet
CARROT	1
ENGLISH SPINACH	1 bunch
CURRY LEAVES	2 fronds

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, cornflour

KEY UTENSILS

large frypan, saucepan, oven dish

NOTES

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

Thoroughly wash the spinach before adding it to the pie.

For a creamy mash, substitute cooking liquid with milk and/or butter.



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 10-15 minutes until potatoes are soft. Reserve **1/2 cup cooking liquid** then drain potatoes (see step 4).



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. Cook for a further 1-2 minutes until fragrant.



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 (see notes) and add to pan. Season with **salt and pepper**.



4. BAKE THE PIE

Mash potato with **1/4-1/2 cup cooking liquid, 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.



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.



6. FINISH AND SERVE

Serve pie tableside. Garnish with crispy curry leaves.



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