

Chicken Curry Pies



Recipe By Jaxters

Ref: 869

Heading: Bread & Baking

Cuisine: British & Irish

Food Type: Meat

No of Portions: 4

Ingredients & Prep

375 g Ready rolled puff pastry sheet

1 Egg white beaten

sprinkle Nigella seeds

Filling

300 g Chicken breast cut into small chunks

400 g Chopped tomatoes tinned

50 ml Water

1 Onion med finely chopped

3 tbsp Balti or Madras curry paste

2 Garlic cloves finely grated

2 tsp Smoked paprika

1/4 tsp Salt

1 tbsp Veg oil

4 Single portion foil pie cases

Method

Step 1 - Place oil in either a frying pan or wok over a med heat, add onion & soften for a few minutes, then add garlic & curry paste stir & fry off for a minute, then add paprika, chopped tomatoes, salt & water, bring to a simmer for 3 minutes stirring, then add chicken, cook & stir for a further 3 minutes, turn off the heat & allow to cool.

Step 2 - Pre-heat oven to 180°C fan.

Step 3 - Unroll pastry with backing paper & lay on a worktop, place a pie case upside down on the edge of the pastry then using a knife cut out the lids, then do the same for the bases but cut a further 1.5cm larger to go up the sides.

Step 4 - Line the foil cases with the bases then fill with cool chicken curry mix, then glue lids on using beaten egg white & a pastry brush, brush the top with egg to glaze then sprinkle over nigella seeds.

Step 5 - Bake in the oven for 20 to 25 minutes or until golden brown on top.

Suggestion & Tips

You can make one big family pie if you wish. If you use a pie dish then you will need to blind bake first.