



Curried Chicken Pie

with spinach and buttery mash

30 – 35 mins

5



Diced Chicken Breast



Potatoes



Tomato



Onion



Korma Curry Paste



Coconut Milk



Stock



Baby Spinach



North Indian Style Spice Mix



Tomato Paste

Pantry Items: Salt, Pepper, Oil, Water, Butter, Milk (Optional)



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Colander, oven dish, pan with lid, potato masher

Ingredients

	2P	4P
Diced Chicken Breast	260 g	520 g
Potatoes	600 g	1200 g
Tomato	1 unit	2 units
Onion	1 unit	2 units
Korma Curry Paste	1 sachet	2 sachets
Coconut Milk	1 pack	2 packs
Stock	1 sachet	2 sachets
Baby Spinach	60 g	120 g
North Indian Style Spice Mix	2 sachets	4 sachets
Tomato Paste	1 tin	2 tins

Nutrition

	Per serving	Per 100g
for uncooked ingredients	728 g	100 g
Energy (kJ/kcal)	3317.9 kJ/ 793 kcal	455.8 kJ/ 108.9 kcal
Fat (g)	37.4 g	5.1 g
Sat. Fat (g)	23.9 g	3.3 g
Carbohydrate (g)	76.4 g	10.5 g
Sugars (g)	17.2 g	2.4 g
Protein (g)	43.4 g	6 g
Salt (g)	2.4 g	0.3 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients.
Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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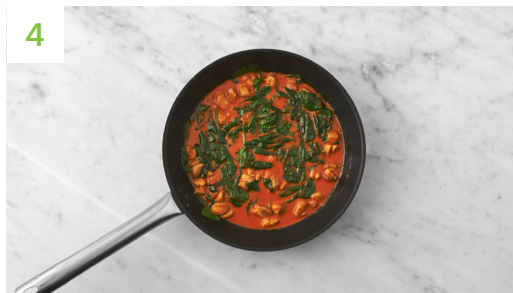


You can recycle me!



Make the Mash

- Preheat your oven to 240°C/220°C fan/gas mark 9. Boil a large pot of **salted water** for the **potatoes**.
- Chop the **potatoes** into 2cm chunks (peeling optional).
- Add the **potatoes** to the boiling **water** and cook until fork tender, 12-18 mins.
- Once cooked, drain in a colander and return to the pot off the heat.
- Add a knob of **butter** and a splash of **milk** or **water**. Mash until smooth. Season with **salt** and **pepper**.



Make the Pie Filling

- Add the **North Indian spice** to the pan and fry until fragrant, 30 secs.
- Stir in the **tomatoes, tomato paste, korma paste, coconut milk** and **stock**.
- Cover and simmer for 6-8 mins. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.
- Once simmered, add the **spinach** and stir until wilted.



Get Prepped

- Halve, peel and thinly slice the **onion**.
- Cut the **tomato** into 2cm chunks.
- Stir the **coconut milk** (or shake the packet) to dissolve any lumps.



Bake the Pie

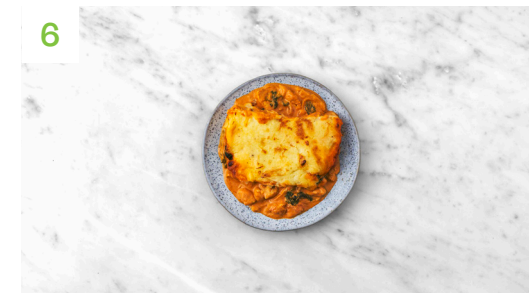
- Once the filling is ready, taste and season with **salt** and **pepper** if needed. Add a splash of **water** if you feel it's too dry.
- Transfer to an appropriately-sized oven dish.
- Top with a layer of mashed **potato**. Use the back of a spoon to evenly spread it out.
- Take 2 tbs **butter** (per 2P), cut into small pieces and distribute over the top of the mash.
- Pop the dish in the oven for 5-6 mins.



Fry the Chicken

- Place a large pan over medium-high heat with a drizzle of **oil**.
- Once hot, add the **onion** and **chicken**. Season with **salt** and **pepper**. **IMPORTANT:** Wash hands and equipment after handling raw chicken.
- Fry until browned on the outside and cooked through, 5-6 mins.

TIP: Notice a stronger smell from your chicken? Don't worry, this is normal due to packaging used to keep it fresh.



Finish and Serve

- Once baked, remove the **chicken** korma pie from the oven.
- Divide the pie between plates.

Enjoy!