



chicken curry pie

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 tbsp vege oil
- 1 small onion (finely chopped)
- 1 garlic clove (finely chopped)
- 1 tbsp curry powder
- 1/4 chilli powder
- 1/2 tbsp ground coriander
- 300gr ground chicken
- 1/3 cup frozen peas
- 1 tbsp chopped cilantro
- 2 sheets of puff pastry
- 1 egg lightly beaten
- 1 1/2 tbsp sugar
- a pinch salt

Instructions

- Preheat oven to 350 F line baking tray with foil
- Heat the oil in frying pan, add onion, garlic, cook over medium heat for 2 minutes until onion soft.
- Add the spices, stir for 1 minute
- Add chicken, stir well till all spices combine and chicken is cooked.
- Stir in peas, coriander, cilantro, salt and sugar.
- remove from the heat and cool down.
- spread puff pastry, use a cookie cutter to cut many circle
- Place a tablespoon of chicken in each center, fold over to close, use fork to seal it.
- Arrage in baking tray, brush with beaten egg, bake for 25 minutes until golden

brown.

- ready to eat