



Mini Paprika Chicken Pie

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Ingredients

Fills 4 mini ramekin dishes (or 1 8 inch pie dish):

- 2 chicken breasts, chopped
- 200g chickpeas
- 2 tomatoes, cubed
- 1 green pepper, chopped
- Half red onion, chopped
- 2 tbsp paprika
- 1 tbsp tomato puree
- 1 large potato, cubed

Instructions

- 1) Bring the potato cubes to the boil in a pan of salted water. Leave to simmer for 15-20 minutes til cooked.
- 2) Toss the chicken in half of the paprika and set aside.
- 3) Fry the onion, followed by the chicken to brown.
- 4) Add the chickpeas and rest of the veg including the puree, then leave to simmer for about 5 minutes.
- 5) Divide the mixture into ramekin dishes.
- 6) Mash the cooked potato, mixing in the remaining paprika.
- 7) Spoon on top of each dish and bake at 200 degrees C for about 15 minutes.