



Butter Chicken Pie

Ingredients

- 500g chicken breast
- 1 Tbsp olive oil
- 4 sheets puff pastry
- 1 egg, whisked

BUTTER CHICKEN GRAVY

- 2 Tbsp butter
- 1 onion, finely diced
- 1 tsp garam masala
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1 tsp paprika
- 1 tsp salt
- 1 tsp cinnamon
- 1 tsp sugar
- 1 Tbsp crushed garlic

Directions

1. Cut chicken breasts in half horizontally. Drizzle over olive oil then season well with salt and pepper.
2. Heat a large frying pan over a medium heat then add the chicken breasts.
3. Cook for a few minutes each side until the chicken is cooked through. Place the chicken in a bowl, cover with tin foil and rest until cooled.
4. In the same frying pan the chicken was cooked, start making the gravy.
5. Add 1 tablespoon of the butter and the onion to the pan. Sauté over a gentle heat for a few minutes.
6. Add the garam masala, coriander, cumin, paprika, salt, cinnamon and sugar to the pan. Cook off for a few minutes then add the garlic, ginger and tomato paste, stirring to combine.
7. Add the rest of the butter, let it melt then sprinkle over the flour and fry it off, mixing as you go. Add the water, half a cup at a time. Stir to combine.
8. Pour in the cream and cook for a few minutes until nice and thick. Take off the heat and let it cool for 10 minutes.
9. Preheat the oven to 180°C fan bake. Grease 4 small pie dishes or 1 large pie dish.
10. Shred the chicken breasts then add them to the sauce with any cooking juices. Stir to combine.
11. Line the pie dishes with puff pastry, trimming the edges as you go. Spoon the butter chicken filling into the pastry, distributing evenly.
12. Place a second piece of pastry on top of the pies. Push down the edges to seal the two pieces together.
13. Brush the top of the pastry with the egg wash. Bake in the oven for 40 minutes until the pastry is golden and flaky.

Enjoy!

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