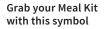
Chicken & Veggie Korma Curry Pie with Mash Potato Topping









Potato







Leek



Mild Curry



Paste



Chicken-Style Stock Powder



Chicken Breast

Baby Spinach Leaves

Coconut Milk

Pantry items Olive Oil, Butter, Milk

Prep in: 25-35 mins Ready in: 35-45 mins



A curry pie is the blend of two perfect warm dishes coming together to deliver us a hearty dinner. Korma curry is peppered with chicken and a rich variety of veggies like leek and spinach, with a potato mash top to hold all the delicious flavours in a pie that will surely be gobbled up in no time.

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

veggies a wash.

You will need

Medium saucepan · Large frying pan · Medium or large baking dish

Ingredients

| _ | | |
|-------------------------------|------------------|-------------------|
| | 2 People | 4 People |
| olive oil* | refer to method | refer to method |
| potato | 2 | 4 |
| butter* | 40g | 80g |
| milk* | 2 tbs | 1/4 cup |
| tomato | 1 | 2 |
| leek | 1 | 2 |
| chicken breast | 1 packet | 1 packet |
| Mumbai spice blend | 1 sachet | 2 sachets |
| mild curry paste | 1 packet | 1 packet |
| coconut milk | 1 tin (165ml) | 1 tin (400ml) |
| chicken-style stock powder | 1 sachet (5g) | 1 sachet (10g) |
| baby spinach leaves | 1 small bag | 1 medium bag |
| | | |

^{*}Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3203kJ (766Cal) | 449kJ (107Cal) |
| Protein (g) | 45.4g | 6.4g |
| Fat, total (g) | 46.5g | 6.5g |
| - saturated (g) | 29.9g | 4.2g |
| Carbohydrate (g) | 54.3g | 7.6g |
| - sugars (g) | 26g | 3.6g |
| Sodium (mg) | 1283mg | 180mg |

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Make the mash

- · Bring a medium saucepan of salted water to the boil. Peel **potato** and cut into large chunks.
- Cook potato in the boiling water until easily pierced with a fork, 12-15 minutes. Drain and return to the pan.
- Add the butter and milk to the potato and season generously with **salt**. Mash until smooth. Cover to keep warm.

TIP: Save time and get more fibre by leaving the potato unpeeled!

Little cooks: Get those muscles working and help mash the potatoes!



Get prepped

- While the potato is cooking, roughly chop tomato. Thinly slice white and light green parts of leek.
- · Cut chicken breast into 2cm chunks.
- In a medium bowl, combine Mumbai spice blend and a drizzle of olive oil. Add chicken and toss to coat.



Cook the chicken

- In a large frying pan, heat a drizzle of olive oil over high heat.
- When oil is hot, cook **chicken**, tossing occasionally, until browned and cooked through, 5-6 minutes. Transfer to a bowl.



Cook the curry

- Preheat grill to medium-high. Return the frying pan to medium-high heat with a drizzle of olive oil. Cook leek and tomato until tender, 5-6 minutes.
- Add mild curry paste and cook until fragrant,
- Add coconut milk and chicken-style stock powder. Stir to combine and simmer until slightly reduced, 2-3 minutes.
- · Remove from heat, then add baby spinach leaves and chicken, stirring until combined.

thick.



Grill the pie

- Transfer chicken curry to a baking dish.
- Evenly spread **mash potato** over the top.
- Grill pie until lightly golden, 8-10 minutes.



Serve up

• Divide chicken and veggie korma curry pie between plates. Enjoy!



Scan here if you have any questions or concerns



TIP: Add a splash of water if the mixture looks too



Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate