

# Chicken & Veggie Korma Curry Pie

with Mash Potato Topping

Grab your Meal Kit with this symbol



Potato



Tomato



Leek



Mumbai Spice Blend



Mild Curry Paste



Coconut Milk



Chicken-Style Stock Powder



Baby Spinach Leaves



Chicken Breast



## Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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

 Eat Me Early

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.

## Pantry items

Olive Oil, Butter, Milk

## Before you start

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

You'll also need to give your fruit and veggies a wash.

## You will need

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

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
<b>potato</b>	2	4
<b>butter*</b>	40g	80g
<b>milk*</b>	2 tbs	¼ 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](https://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!



## 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, **1 minute**.
- 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.

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



## 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.



## 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**.



## 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.



## Serve up

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

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

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