

More than 1 hour

Serves 4-6

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Ingredients:

- Glug olive oil
- 1 Tbsp (15ml) butter
- 4 (about 450g) chicken breast fillets, cut into chunks
- Salt and milled pepper
- 1 onion, chopped
- 3 Tbsp (45ml) all-purpose curry paste ([click here for full recipe](#))
- 2 Tbsp (30ml) tomato paste
- 2-3 curry leaves
- 1 can (400g) chopped tomatoes, blitzed
- 2 medium potatoes, cubed
- ½ packet (250g) PnP diced butternut or pumpkin
- 1 cup (250ml) cream
- 1 roll (400g) puff pastry, defrosted
- Melted butter or whisked egg, for brushing

Method

1. Preheat oven to 180°C.
2. Heat olive oil and butter in a pot over medium heat.
3. Season chicken and fry in batches for 3 minutes or until golden. Set aside.
4. Sauté onion in the same pot for 5-8 minutes or until soft.
5. Add curry paste, tomato paste and curry leaves, and cook for 3-5 minutes until fragrant.
6. Stir in fried chicken, chopped tomatoes and vegetables.
7. Simmer for 15-20 minutes until veg is cooked through.
8. Stir in cream, season and spoon into a 23cm ovenproof dish. Allow to cool slightly.
9. Roll out puff pastry to 5mm thick and cut into a 25cm disc.

10. Score the top in a spiral, radiating from just off-centre, and take care not to cut all the way through.
11. Cover pie filling with pastry disc, trim and tuck in edges.
12. Make a small hole in the centre of spiral for steam to escape, and brush pastry with melted butter or egg.
13. Bake for 25-30 minutes, until pastry is golden and cooked.
14. Serve immediately, hot out of the oven.

GOOD IDEA

If you're cooking from your pantry, canned veggies can be used to bulk up the pie too.

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