

Less than 1 hour

Serves 4

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 1 cooked rotisserie chicken
- 1 packet (400g) PnP butternut and sweet potato chunks
- 1 bunch kale, chopped and blanched
- 1 packet (400g) PnP butter chicken cook-in-sauce
- 10-15 samoosa pastry sheets
- ¼ cup (60ml) melted butter
- 1 tsp (5ml) each cumin seeds and mustard seeds
- Salt and milled pepper
- Chutney, plain yoghurt and fresh coriander, for serving

Method

1. Preheat oven to 180°C.
2. Remove meat from chicken bones and shred with a fork.
3. Place chicken and vegetables in an ovenproof casserole dish, then pour over sauce.
4. Brush pastry sheets with butter.
5. Arrange on top of chicken and vegetables, then sprinkle with seeds. Season.
6. Bake for 35 minutes or until pastry is golden and chicken and vegetables are tender.
7. Serve with a dollop of chutney and yoghurt, garnished with coriander.

[Browse more chicken recipes here.](#)