

45 minutes

Serves 4-6

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Ingredients:

- Glug olive or canola oil
- 1 onion, chopped
- 2cm knob ginger, grated
- 2 cloves garlic, minced
- 1 packet (44g) Pakco Durban curry dry cook-in-sauce
- 1 packet (100g) tomato paste
- 1 packet (400g) PnP butternut and sweet potato cubes
- 2 cups (500ml) water
- 1 cooked rotisserie chicken, shredded
- Salt and milled pepper
- 6-8 sheets defrosted samoosa pastry or phyllo pastry
- ¼ cup (60ml) melted butter, for brushing
- ½-1 tsp (3-5ml) cumin seeds, crushed
- Handful chopped parsley, for serving
- Plain yoghurt and chutney, for serving

Method

1. Preheat oven to 180°C.
2. Heat oil in a pot over medium heat and sauté onion for about 5-8 minutes or until soft.
3. Add ginger and garlic and fry for about 1 minute or until fragrant.
4. Add cook-in-sauce and tomato paste and fry for another minute.
5. Tip in butternut and sweet potato cubes and water and simmer for about 15-20 minutes.
6. Stir in chicken and season well.
7. Spoon mixture into an ovenproof dish.

8. Cut pastry sheets into equal-sized triangles and arrange on top of filling, making sure to overlap them.
9. Brush with melted butter and sprinkle with cumin seeds and bake for 8-10 minutes until pastry is golden-brown.
10. Serve with yoghurt and chutney on the side.

GOOD IDEA: This filling can be used for traditional samoosas as well. Simply place a heaped teaspoon of filling in a corner of samoosa or phyllo pastry and fold into a samoosa. [Follow our guide here.](#)



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