



# Chicken & Veggie Korma Curry Pie

with Mashed Potato Topping

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BESTSELLER



Grab your Meal Kit with this symbol



Potato



Tomato



Brown Onion



Chicken Breast



Mumbai Spice Blend



Mild Curry Paste



Coconut Milk



Chicken-Style Stock Powder



Baby Spinach Leaves



Chicken Breast

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 and topped off with potato mash to hold all the delicious flavours in a pie that will be gobbled up in no time.

Eat Me Early

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Butter, Milk

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium saucepan with a lid · Large frying pan · Medium baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
<b>butter*</b>	40g	80g
<b>milk*</b>	2 tbs	¼ cup
tomato	1	2
brown onion	1	2
chicken breast	1 small packet	2 small packets OR 1 large packet
Mumbai spice blend	1 medium sachet	2 medium sachets OR 1 large sachet
mild curry paste	1 medium packet	2 medium packets
coconut milk	1 packet	2 packets
chicken-style stock powder	1 medium sachet	1 large sachet
baby spinach leaves	1 small bag	1 medium bag
chicken breast**	1 small packet	2 small packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2971kJ (710Cal)	430kJ (103Cal)
Protein (g)	43.3g	6.3g
Fat, total (g)	40.4g	5.8g
- saturated (g)	27.4g	4g
Carbohydrate (g)	41.5g	6g
- sugars (g)	18.1g	2.6g
Sodium (mg)	2278mg	329mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3742kJ (894Cal)	437kJ (104Cal)
Protein (g)	76g	8.9g
Fat, total (g)	46.2g	5.4g
- saturated (g)	29.2g	3.4g
Carbohydrate (g)	41.5g	4.8g
- sugars (g)	18.1g	2.1g
Sodium (mg)	2370mg	277mg

The quantities provided above are averages only.

## Allergens

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

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



## 1 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 saucepan.
- Add the **butter** and the **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!



## 4 Cook the veggies

- Preheat grill to medium-high.
- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **onion** 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.



## 2 Get prepped

- While potato is cooking, roughly chop **tomato**.
- Thinly slice **brown onion**.
- 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.

**Custom Recipe:** If you've doubled your chicken breast, prepare chicken as above.



## 5 Grill the pie

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

**TIP:** Grills cook fast, so keep an eye on the pie!



## 3 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 (when no longer pink inside), **5-6 minutes**. Transfer to a bowl.

**Custom Recipe:** Cook chicken in batches for the best results.



## 6 Serve up

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

## Rate your recipe

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