



# Chicken Curry Puffs

 Serves  
4

 Prep  
15 minutes

 Cooking  
20 minutes



## Ingredients

1 x 392g Princes Mild Chicken Curry  
500g block puff pastry  
Plain flour, for rolling  
1 x 300g peeled new potatoes in water, drained  
100g frozen peas  
1 medium egg, beaten  
Black onion or sesame seeds, to garnish  
Tzatziki or Mango chutney to serve

	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	206Kcal	1.1g	11g	5.2g	0.57g
RI%	31%	4%	49%	79%	1.7%

## Method

1. Preheat oven to 200C/fan oven 180 /gas mark 6.
2. Cook the peas in a pan of boiling salted water for 2 minutes or in a microwave according to instructions.
3. Roughly chop the potatoes into smaller pieces, mix with the peas and chicken curry, cutting any large pieces of chicken into smaller pieces.
4. Divide the pastry into 4 and roll each piece out to a square measuring 22cmx22cm.
5. Spoon the chicken mixture into the middle of each square, brush the edges with beaten egg, then fold over edges to make a triangle. Press the edges together to seal and then press the tip of a fork around the edges to secure.
6. Transfer to a baking sheet, brush with beaten egg, sprinkle over seeds and cook for 20mins or until brown.
7. Serve with tzatziki and or mango chutney.

