

## Chicken Tikka Pie



*Swapping a traditional filling for chicken tikka will tick the growing trend for different flavours and high street offerings. It can be served with mash but for those who are fans of the crust being their carb, fresh green vegetables are enough.*

**Serves:** 10

**Profitability:**

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**Ingredients:**

500g ready to use shortcrust pastry

40ml vegetable oil

25g butter

250g onions, roughly chopped

200g chicken tikka masala paste

100g red peppers, diced

1kg chicken breast, diced

1 x 800g tin Maggi Rich & Rustic Tomato Sauce

75g mango chutney

150ml whipping cream

150ml 0% fat natural yogurt

200ml water

Coriander leaves, chopped

Pinch salt

**Steps:**

Heat the oil and butter in a large pan, add onions and a pinch of salt. Cook for 15-20 minutes until soft and golden

Add tikka paste and peppers, cook out for approximately 5 minutes

Add the chicken and stir well to coat. Cook for 2 minutes, then add the tomato sauce and water. Cover and simmer for 15 minutes, stirring occasionally, until the chicken is cooked through

Remove the lid, add mango chutney, cream and yogurt. Leave to one side to cool

Line a deep pie dish with the pastry, keeping some back for the lid

Prick the bottom with a fork a few times and then add the chicken. Egg wash the rim and cover with the remaining pastry. Egg wash and make a small hole in the middle to let out any moisture

Top with rock salt and cracked black pepper or even use some poppy seeds for taste and effect

Bake at 180°C for approximately 35-40 minutes, until the pastry is golden and crisp

Decorate with chopped coriander leaves and serve with green vegetables seasoned with onion granules