

# Chicken pot pies



## Method

In a pan add and heat

Add and fry until golden and crispy.  
Remove from the pan and set aside

In the same pan add and seal quickly on high heat

Add and bring to a boil and simmer covered until tender

Thicken if necessary with a paste made by mixing

Add the fried onion and sliced egg, divide the filling into 6 equal portions in ramekins and top with puff pastry. Brush with egg wash. Bake until golden in a fan forced oven on 160 degrees Celsius for approx. 30 mins. Serves 6

## Ingredients

80g ghee

300g thinly sliced red onion  
2tsp salt

1kg small chunks diced chicken fillet  
2 finely chopped cloves of garlic  
3 level tbsp. [Mudgeeraba Spices South Indian Vegetable Curry Masala](#)  
200g of diced potatoes  
150g diced carrots  
100g frozen peas  
2 finely chopped rashers of bacon

1½ cups of coconut cream or cream  
½ cup water  
Salt to taste

2 level tbsp. cornflour  
½ cup water