

Cheat's butter chicken pie



Add new twist to a classic curry favourite, with this golden baked butter chicken pie.

Ingredients:

1. 500g Coles Australian RSPCA Approved Chicken Thigh Fillets, cut into 3cm pieces
2. 485g jar Coles Butter Chicken Simmer Sauce
3. 500g pkt frozen mixed vegetables
4. 250g pkt microwave basmati rice
5. 2 sheets frozen puff pastry
6. 1 Coles Australian Free Range Egg, lightly whisked

Method:

1. Preheat oven to 200C. Heat a large non-stick frying pan over high heat. Add the chicken and cook, stirring, for 5 mins or until chicken is just cooked. Add the simmer sauce and bring to a simmer. Remove from heat. Add the mixed vegetables and stir to combine.

2. Spoon the rice over the base of an 8-cup (2L) ovenproof dish. Pour the chicken mixture over the rice.

3. Place pastry on a clean work surface. Attach 1 edge of a pastry sheet to 1 edge of remaining pastry sheet to make a rectangle. Use a 4cm star-shaped pastry cutter to cut stars from pastry and reserve. Brush pastry rectangle lightly with a little egg. Top with the reserved pastry stars and lightly brush with remaining egg. Place pastry over chicken mixture and trim the edges. Bake for 20-25 mins or until pastry is puffed and golden and pie filling is heated through.