



potatoes | avocados | fruits | vegetables | grains

good choices

something good for everyone



Thai Style Pasty

INGREDIENTS (16 SERVINGS)

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| 1 Bag | Good Grains® Thai Style Qinoa and Vegetable Blend (10071179035053) |
| 6 Cups | Chicken, Pulled |
| 2 Cans | Coconut Milk, Canned, Regular |
| 1/4 Cup | Yellow Curry Powder |
| 100 Each | Pie Dough, Prepared |
| 1 Cup | Egg Wash |

PREPARATION

1. Preheat oven to 350°F. Combine Thai style vegetable blend, chicken, coconut milk and curry powder.
2. Roll dough disk to 1/4" thickness and cut into 4" circles, approximately 1 oz. each. For each pasty, place dough round on lightly floured surface. Top with 1 oz. of filling and another dough disk.
3. Crimp the edges closed with a fork, transfer to a parchment paper lined sheet pan and brush with egg wash. Bake for 15 to 20 minutes or until golden brown.

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