

Ingredients

- Neutral oil: like vegetable oil, avocado oil or any scentless oil with a high smoke point.

Filling:

- Chicken thighs: recommend thigh meat as it's juicier and more flavourful than chicken breast meat
- Potatoes: yellow russet or yukon gold are good potatoes for this recipe
- Small onion
- Curry powder
- Turmeric powder
- Salt
- Bay leaves

Wrapper:

- All-purpose flour: this recipe has not been tested with gluten free flour
- Salt
- Water
- Hot neutral oil

Instructions

1. Cook Filling
 - a. Heat 1 teaspoon of vegetable oil in a large pan on medium heat.
 - b. Fry your chicken until 80% cooked.
 - c. Add onions and potatoes, followed by curry powder, salt, turmeric (optional) and bay leaves.
 - d. Cover and let this cook until potatoes are forking tender.
 - e. Remove filling from pan and let it cool completely.
2. Create Dough
 - a. In a large mixing bowl, add all-purpose flour and salt. Whisk together. Make a well in the middle.
 - b. In a small saucepan, heat $\frac{1}{3}$ cup + 3 tablespoon vegetable oil on high heat.
 - c. Place a chopstick or a wooden stick to check if the oil bubbles.
 - d. Once it bubbles, carefully pour the hot oil into the flour well. Allow this to bubble for 1 minute.
 - e. Then mix the flour and oil together. Add water and mix everything together with your hands and knead it together. You should form a very oiled ball of dough.

3. Divide Dough & Roll into Balls
 - a. On a floured surface, roll your dough into a long log.
 - b. Slice the tube of dough into 26 pieces.
 - c. Roll each piece into a ball.