

“Free range” butter chicken pies

Makes about 50 triangle pies)



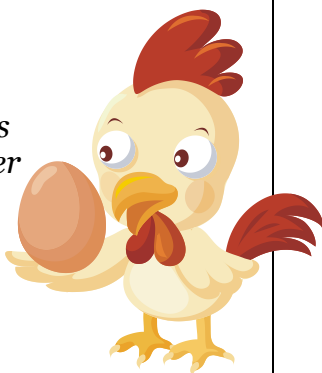
Type: Canteen

Garden Harvest: seasonal vegetables, onion, garlic, garden stock, tomatoes (not the chicken's)

Recipe Source: Nikki Dixon

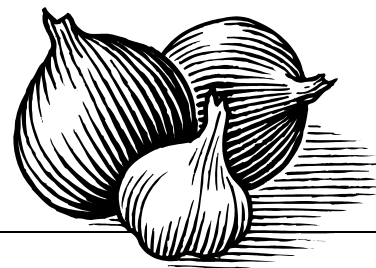
Equipment:

Knife
Cutting board x 2 (one for cutting the chicken only)
Garlic crusher
Large chef's pan
Wooden spoon
Measuring spoons
Jug
Muffin trays or flat trays
Large round cookie cutter
Dessert spoons
Fork
Pastry brush
Small bowl
Cooling rack



Ingredients:

1 large brown onion, finely diced
3 cloves garlic, crushed
600g raw free range chicken thighs, cut into thin strips
1 tablespoon tandoori paste
½ cup winter boullion (garden harvested vegetable stock)
400g tin tomatoes (or preserved tomatoes from summers glut)
120g red lentils
10 cups garden harvest vegetables, finely chopped
(celery, zucchini, carrots, red capsicum – whatever is in season and growing in the garden)
80g light cream
Egg for basting (optional)
Olive oil



What to do:

- *Chop and prepare all ingredients and set aside for later.
- *Heat a large chef's pan over medium-low heat. Add the onion and cook, stirring often for 5 minutes or until soft. Increase the heat to medium-high. Add the chicken and cook, stirring often for 4 minutes.
- *Add the tandoori paste, mix well and cook for 1 minute stirring continuously until fragrant.
- *Add the vegetables and stir and cook for a further 3 minutes.
- *Add the tomatoes, stock and lentils and bring to the boil. Reduce heat and simmer, stirring occasionally for 30 minutes or until the lentils are soft and the sauce has thickened.
- *Stir in the cream, turn off the heat and refrigerate to cool down.
- *Grease muffin trays, and preheat oven to 200°C. Cut 36 circles of puff pastry with a large cookie cutter and then use it to line the base and sides of muffin tins. Spoon mince mixture into pastry shells until nearly full. Cut 36 smaller rounds from each puff pastry sheet. Use to cover filling, pressing pastry edges together with a fork to seal. Brush tops with egg. (For less pastry waste cut the pastry sheets into ¼'s and make triangle pasties instead of pies)
- *Place pies in oven and bake for 25 to 30 minutes or until golden. Stand in tins for 5 minutes before serving.