

# Curried Chicken Hand Pies

with DIY Apple Chutney

Discovery 45 Minutes



Chicken Thighs



Puff Pastry



Carrot



Granny Smith Apple



Baby Spinach



Shallot



Garlic, cloves



Indian Spice Mix



All-Purpose Flour



Chicken Broth Concentrate



Mild Curry Paste



White Wine Vinegar

HELLO INDIAN SPICE MIX

*A warming blend of sweet, aromatic and zesty spices!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust out

Baking sheet, vegetable peeler, measuring spoons, medium pot, large bowl, parchment paper, measuring cups, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Puff Pastry	340 g	680 g
Carrot	170 g	170 g
Granny Smith Apple	1	2
Baby Spinach	56 g	113 g
Shallot	50 g	50 g
Garlic, cloves	2	4
Indian Spice Mix	1 tbsp	2 tbsp
All-Purpose Flour	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Mild Curry Paste	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	2 ½ tsp	5 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Prep

Unroll **puff pastry**, discarding the wax paper, then place on a parchment-lined baking sheet. Cut **pastry** in half to create 2 rectangles. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets and create 4 rectangles.) Arrange **pastry rectangles** at least 2-inches apart. Place in the fridge until ready to assemble **hand pies**. Peel, then halve **carrot** lengthwise, then cut into ¼-inch half-moons. Peel, then mince or grate **garlic**. Pat **chicken** dry with paper towels. Cut into 1-inch pieces, then season with **salt** and **pepper**.



## Make chutney

While **hand pies** bake, peel, core, then cut **apple** into ¼-inch pieces. Peel, then finely chop **shallot**. Heat a medium pot over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until tender, 2-3 min. Add **three-quarters of the apples, half the vinegar, 2 tsp sugar** and **¼ cup water** (dbl both for 4 ppl). Season with **salt** and **pepper**. Bring to a simmer and cook, stirring occasionally, until **chutney** thickens and **apples** soften slightly, 4-6 min. Remove the pot from heat.



## Make filling

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **chicken** and **carrots**. Cook, tossing occasionally, until **chicken** is golden-brown, 2-3 min per side. Reduce heat to medium, then add **Indian Spice Mix, mild curry paste, garlic** and **flour**. Cook, stirring often, until **chicken** and **carrots** are coated, 1 min. Add **¼ cup water** (dbl for 4 ppl) and **broth concentrate**. Cook, stirring occasionally, until **chicken** is cooked through, 1-2 min.\*\*



## Make salad

While **chutney** cooks, add **remaining vinegar, ½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **remaining apples** and **spinach**, then toss to combine.



## Assemble and bake hand pies

Divide **chicken mixture** over **half of each pastry rectangle**. Working with **one pastry rectangle** at a time, fold the side of **pastry** without **chicken mixture** over **filling**. Using your fingers, firmly pinch the border closed. (**TIP:** You can also use a fork and press around the edges of the pastry to seal shut.) Using a knife, make 2-3 small slits in the top of the **pastry**. Bake **hand pies** in the **middle** of the oven until **pastry** is golden-brown and cooked through, 25-28 min.



## Finish and serve

When **hand pies** are done, let stand for 5 min. Divide **curried chicken hand pies** and **salad** between plates. Dollop **DIY apple chutney** over **pies**.

## Dinner Solved!