



# chicken tonight.



## Fruity creamy curry chicken puffs

### Ingredients

- 1 kg puff pastry
- 1 large onion finely chopped
- 25g desiccated coconuts
- 2 large chicken breast finely diced
- 50g dried apricots chopped
- 1 Granny Smith apple peeled, cored and diced
- 1 cup flour for dusting
- 2 spoons mango chutney
- 2 spoons sesame seeds
- 1 egg – beaten
- Salt & pepper
- 2 Cups of KNORR Chicken Tonight Creamy Curry sauce



### Method

In a thick bottom pan, fry the onion until soft in a spoonful of butter over a low heat. Stir in the chicken, season with salt and pepper and continue cooking for a further 10 minutes. Add the apple, apricots, mango chutney and coconut and mix well.

Pour in the KNORR Chicken Tonight Creamy Curry sauce and bring to the boil. Lower the heat and allow to reduce into a thick sauce. Once thickened, turn off the heat and allow to cool.

Meanwhile, dust a flat surface with the flour and roll out the puff pastry to a 5mm thickness. Cut 4 square shapes out of the pastry, approx 10cm x 10cm.

Brush the edges with the beaten egg and spoon the filling into the centre. Fold the pastry diagonally, forming a triangle and press the edges together tightly. Place the pastries on a lightly greased baking tray, brush with the remaining egg and sprinkle with sesame seeds.

Bake in a pre-heated oven at Gas mark 4 or 180°C for 20 minutes.

