



Malaysian Chicken Curry Puffs

with Ready-to-Bake Pastry



1h



2 Servings

Few things spark as much joy as a savory handheld pie, especially when it's a Malaysian curry puff! Chicken, potatoes, and a thick coconut curry filling are wrapped up in our easy to use, perfectly flakey pie dough. We brush the dough with an egg wash so it comes out of the oven with that picturesque golden-brown crust. (2-p plan serves 4; 4-p plan serves 8)

What we send

- 2 (8.8 oz) pie dough ²
- 1 potato
- 1 yellow onion
- ½ lb pkg ready to heat chicken
- ¼ oz curry powder
- ¾ oz coconut milk powder ^{3,4}

What you need

- neutral oil
- kosher salt & ground pepper
- sugar
- all-purpose flour ²
- 1 large egg ¹

Tools

- microwave
- medium skillet
- parchment paper
- rimmed baking sheet

Allergens

Egg (1), Wheat (2), Milk (3), Tree Nuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 54g, Carbs 71g, Protein 26g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Let **dough** come to room temperature, 10-15 minutes.

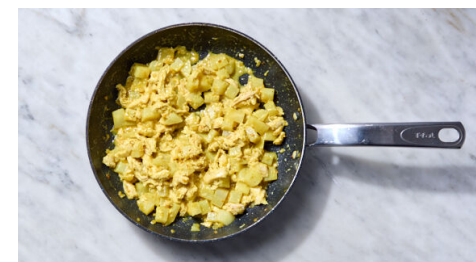
Peel **potato**; cut into ½-inch pieces. Transfer to a bowl and cover; microwave until tender, stirring halfway through, 3-5 minutes.

Finely chop **onion**. Pat **chicken** dry; break into ½-inch pieces.



2. Cook onions

In a medium skillet, heat **3 tablespoons oil** over medium. Add **onions** and a **pinch of salt**. Cook, stirring occasionally, until softened and translucent, 5-7 minutes. Add **curry powder**; cook until aromatic, about 30 seconds.



3. Finish filling

Add **chicken** and **potatoes**; stir until evenly coated. Add **coconut milk powder**, **¼ cup water**, and **1 teaspoon sugar**. Mix well until powder is dissolved. Off heat, season to taste with **salt** and **pepper**.



4. Cut pie dough

On a lightly **floured** work surface, unroll **doughs**. Roll until ⅛-inch thick, smoothing any cracks in dough. Using a 4-inch round cookie cutter, cut out circles. Gather scraps and re-roll until ⅛-inch thick; continue cutting and rolling until dough is used up.



5. Assemble curry puffs

Spoon **1 tablespoon filling** into centers of **dough circles** (you may have extra filling). Fold into half moons; crimp edges with a fork or pleat to seal.

Transfer to a parchment-lined rimmed baking sheet; place in freezer until dough is firm, about 10 minutes.



6. Bake & serve

Brush **dough** with **1 large beaten egg**. Bake on center oven rack until golden brown, rotating halfway through, 15-20 minutes.

Let **chicken curry puffs** cool for 5 minutes before serving. Enjoy!