



## Jamaican Chicken Buns with Curry Butter & Pineapple Salsa



50min



2 Servings

If you don't know about Jamaican chicken patties, now you know (you're welcome). In our version, we're putting the super-charged flavors of the chicken filling into a fluffy bun that we hack with readymade pizza dough. Brush curry butter on top and pair with a refreshing pineapple salsa, then enjoy a taste of island living. We've got you covered!

## WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- 1 red onion
- 4 oz pineapple cup
- ¼ oz fresh cilantro
- ¼ oz curry powder
- 10 oz pkg ground chicken
- ¼ oz jerk seasoning <sup>1,6</sup>

## WHAT YOU NEED

- neutral oil
- butter <sup>7</sup>
- kosher salt & ground pepper
- distilled white vinegar (or vinegar of your choice)
- sugar

## TOOLS

- medium baking dish
- medium nonstick skillet

## COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200°F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

## ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 1000kcal, Fat 32g, Carbs 129g, Protein 34g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Add **dough** to a lightly **oiled** bowl; let come to room temperature. **Butter** a medium baking dish.

Finely chop **onion**. Drain **pineapple**, reserving **juice**; coarsely chop. Pick **cilantro leaves** from **stems**; thinly slice stems.

Microwave **2 tablespoons butter** and **2 teaspoons curry powder** until melted; stir to combine.



### 2. CHICKEN VARIATION

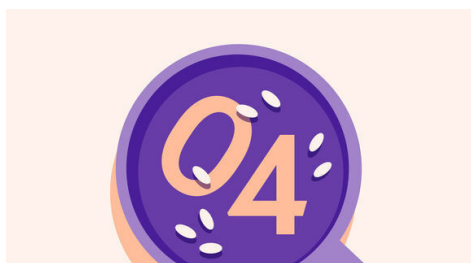
Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **chicken** and **all but 2 tablespoons onions**; season with **salt**. Cook, breaking up meat into smaller pieces, until well browned, 5–7 minutes. Drain grease, if desired.



### 3. Finish chicken

Reduce heat to medium-low. Add **jerk seasoning**, **pineapple juice**, **cilantro stems**, **½ teaspoon curry powder**, and **¼ cup water**. Cook until liquid is reduced, 2–4 minutes. Season to taste with **salt** and **pepper**.

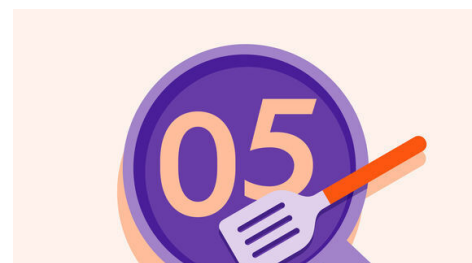
Divide **dough** into 4 pieces. On a clean work surface, roll or gently stretch each into a 4-inch circle.



### 4. Bake buns

Divide **chicken** among centers of each **dough circle**. Stretch dough edges over top to meet in the center; pinch to seal.

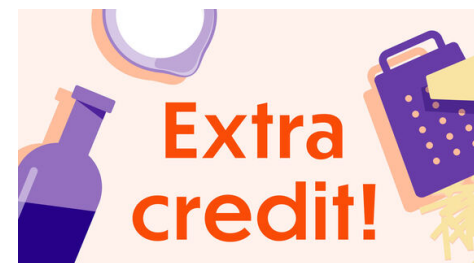
Transfer to prepared baking dish, seam-side down and evenly spaced apart. Brush with **some of the curry butter** and sprinkle with **salt** and **pepper**. Bake on center oven rack until puffed and golden brown, about 20 minutes. Rest for 5 minutes.



### 5. Finish & serve

Meanwhile, in a medium bowl, combine **pineapple**, **cilantro leaves**, **remaining onions**, **2 teaspoons each of oil and water**, **½ teaspoon vinegar**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**.

Brush **chicken buns** with **remaining curry butter**, if desired. Serve with **pineapple salsa** for spooning over top. Enjoy!



### 6. Want a softer bun?

After assembling the buns and transferring them to the prepared baking dish in step 4, cover with a clean kitchen towel and let proof in a warm place (like a sunny window) until puffy, 45–60 minutes. Continue step 5 as instructed.