



## Coriander & Almond Chicken Pies

Made with Life's Good Coriander & Almond Paste

3 - 4 tbsp Life's Good Coriander & Almond Paste  
500 g chicken thigh fillet finely diced  
250 ml cream  
puff pastry sheets

In a heavy based pan fry off Life's Good Coriander and Almond Curry Paste. When fragrant, add chicken and stir until well coated with paste. Add cream and simmer gently until chicken is cooked. Remove from heat and set aside to cool. (Best to be prepared the day before required. Needs to be refrigerated for 24 hours). When ready to assemble, line muffin tins with squares of puff pastry. Par bake until just golden brown. Spoon refrigerated Coriander and Almond Chicken mix into pastry and add a pastry lid if desired. Bake for 20 minutes in a moderate oven or until golden brown.

Enjoy!

