

CURRY SHEPHERD'S PIE



Ingredients

- **Corniche Chef Express Chicken Curry Paste** – 1 packet
- Boneless Chicken Leg – 250g
- Potatoes – 500g
- Garlic – 2 cloves (chopped)
- Onion – 1 no. (chopped)
- Curry Leaves – 3 Leaves
- Lemon Grass – 1 stalk (chopped)
- Red Chili – 1 no. (chopped)
- Coconut Milk – 100mL
- Evaporated Milk – 50mL

Method

1. Heat wok with oil and fry garlic, onions, lemon grass, curry leaves till fragrant.
2. Add Corniche Chef Express Chicken Curry Paste, followed by chicken to fry till aromatic.
3. Cook chicken for 5 minutes, then add coconut milk and evaporated milk to reduction.
4. Boil potatoes till soft. Mash them up and season with salt and evaporated milk to soften till paste form.
5. Put $\frac{1}{4}$ of the mashed potatoes into glass tray and spread evenly, followed by curry chicken.
6. Pour mashed potatoes to cover and repeat for 3 layers.
7. Bake in oven at 180°C for 15-20 minutes.