

## Chicken & Mango Chutney/Salmon Meat pies

### For the Chicken Breast:

2-3 skinless, boneless chicken breasts

1 tsp paprika

1 tsp ground cumin

1 tsp ground curry

1 tsp pepper

1 tsp sea salt

1 tsp onion powder

1 tsp white pepper

1 tbsp oil

4 bay leaves

1 tbsp cloves

1 tsp salt

2 cups rice vinegar

2 Cloves Garlic

1 Cup Sliced Mushrooms

½ Cup Yellow Onions

1.5 Cup Red and Green Bell Pepper

### For the Curried Mango Chutney:

2 firm mangoes, flesh only, chopped roughly

½ cup apple cider vinegar

½ cup coconut sugar

2 red onions, chopped finely

2 tbsp freshly grated ginger

2 tsp curry powder

½ tsp cinnamon

2 tsp cloves, ground

½ tsp salt

### Salmon Filling

4-6 Medium Russet Potatoes

2 tablespoons unsalted butter

1/4 cup diced garlic

1 bag of frozen corn, carrots & green beans

1/2 cup milk (I used almond milk)

1 tbsp of italian seasoning

1/2 tspn salt

1-2 pound salmon fillets (if canned, 2 cans)

1/2 teaspoon kosher salt or to taste

1/4 teaspoon pepper or to taste

2 eggs

\*For some extra added flavor, I boiled my potato's in chicken stock and kept the stock after. This can be used in a variety of ways.

### Pie Pastry

\*I used frozen pie crust and covered/closed the pies with rolled pie crust to create the top.

### Instructions

#### Prepare the Salmon Filling

Wash and peel the potatoes. Cut into chunks and boil in a medium size pot of water until tender, about 12 minutes. (This is where I added about 1 tbsp of chicken stock to the water.) Drain, mash the potatoes, and set aside.

Melt the butter in a large skillet over medium heat. Add the garlic , and sauté until they are softened, about 2-3 minutes. Add a little water to the skillet and then salmon.

Season the salmon fillet with salt and pepper, and place it into the skillet skin side down. Spoon liquid and onions over the salmon, cover the skillet, and cook until the salmon is opaque, about 5 minutes. Turn off the heat and let the salmon cool slightly.

Take frozen or canned veggies and add the to the bottom of a pot with about 1/4 cup of water. Let them steam until completely thawed and cooked. About 10 minutes.

Remove the skin from salmon and break the salmon into pieces. Add the salmon, a little more garlic, seasonings, milk, veggies and poaching liquid to the mashed potatoes and mix to combine. Taste and adjust salt and pepper if needed.

### Instructions

To prepare the Chicken Filling:

Wash chicken breast under cold running water, rubbing to salt to guarantee a thorough wash. Pat dry with paper towels.

In a skillet, at 2tbsp of salted butter until melted. Add garlic and onions, sauteing until fragrant, then add finely diced green and red bell pepper. Sauté until veggies are slightly translucent. Remove from skillet, making sure to leave behind seasoned butter mixture. With the heat on medium high, add chicken breast to the skillet and cover. Let them sear on one side for around 5-7 minutes until a nice golden brown crust had formed.

While they are cooking on the first side, Mix together the spices: paprika, cumin, curry, white pepper, salt, onion powder, etc. Sprinkle the mix onto the raw side of the chicken breast generously. Once they are ready to be turned, flip them all carefully, and add more seasoning to the other side.

Cover the breast and allow them to cook until a nice fond, or collection of cooked spices, herbs, butter crust has formed at the bottom of the pan. At this point, I used some of the potato/chicken broth that I used from earlier to deglaze the pan, but you are free to just use regular water or even coconut milk. Use about ¼ a cup, then, using a silicone spatula, scrape the bottom of the pan to lift up the fond and mix in it with the broth. Readjust the breast in the pan. Here is where we add our slice mushrooms in-between each of the chicken breast so that they collect a lot of that delicious flavor. Reduce heat to a gentle simmer and cook covered, or until the breast are tender and the meat is ready to be shredded in the pan. Adding more broth/water/milk if needed. Depending on the size of your chicken, adjust your time. (In the meantime, prepare the chutney).

Once they are cooked, take two forks and carefully shred your chicken breasts. Once everything is done, stir the breast in the pot, replacing the lid tilted until all of the broth in the bottom pan has been absorbed into the chicken.

Once all of the broth has cooked down, transfer chicken and mushrooms into a bowl, adding our peppers and onions mixture and combine well.

To prepare the Mango Chutney:

Place all ingredients in a medium-sized pan over medium heat. Bring to a boil then reduce to a slow simmer and cook, covered, for 30 minutes. Stir often and add a little water if the chutney becomes too thick. When ready, remove from heat and allow to cool before using.

Assemble the Salmon Pie

Preheat the oven to 425°F.

Make sure you have thawed out your pie crusts beforehand to just about room temp. Unroll your top layers and let them rest on a plate with wax paper in-between as to prevent them from sticking.

I found that I did not need to do this, but you are free to poke holes into the bottom pie crust as to help with cooking so it will not bubble inside the pan.

Fill the pan with the salmon filling, then place your top layer of dough onto the pan, making sure that it covers all edges. As this point, take a fork and crimp the edges of the top dough, making sure to press down into the bottom pan so that they can stick today and form a seal.

Once this is done, gently tear or cut remaining dough hanging from around the pan.

Bake the pies in a preheated oven for 35-45 minutes, or until the pastry is golden brown. If needed, cover the top crust with a layer softly with foil as to prevent browning too quickly.

To prepare the Chicken and Mango Chutney Pies

In a large bowl, mix together the chicken meat and mango chutney.

Make sure that your frozen pie crust are all thawed to room temp.

Fill the pies, drape top layer of pie crust on top, making sure to crimp and press edges in the same fashion as for the salmon pies.

Bake for 30-40 minutes, covering with foil if needed to prevent fast browning.

The lids may come loose during baking, but don't worry, they will add to the pies' rustic charm.