

Chicken Curry Puffs

Yield: 18 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-curry-puffs-recipe>

Ingredients:

- 1 pound ground chicken
- 3 tablespoons vegetable oil
- 1/2 brown onion finely chopped
- 2 tablespoons red curry paste
- 2 tablespoons curry powder Asian
- 1/2 teaspoon salt
- 1 tablespoon soy sauce
- 1/2 teaspoon sesame oil
- 2 tablespoons sugar
- 1/4 teaspoon black pepper
- 1 tablespoon rice wine or sherry
- 1/4 cup chopped cilantro
- 3 green onions green parts only, thinly sliced
- 1 pound puff pastry package, thawed
- 1 egg mixed with 1 tsp of water
- 2 tablespoons sesame seeds

Nutrition:

1. Calories: 220 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 35 milligrams
4. Fat: 15 grams
5. Fiber: 1 grams
6. Protein: 7 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 200 milligrams
9. Sugar: 2 grams

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