

# Chicken Curry Pot Pie

Yield: 7 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-chicken-pie-filling-recipe>

## Ingredients:

- 3 cups AP flour
- 1 teaspoon salt
- 1 1/2 cups cold butter cubed
- 1 egg slightly beaten
- 6 tablespoons cold water
- 2 pounds chicken breasts 4 breasts
- pepper
- salt
- 3 tablespoons butter
- 1 yellow onion diced
- 2 tablespoons lemongrass minced
- 2 garlic cloves minced
- 2 tablespoons yellow curry powder
- 1 teaspoon turmeric powder
- 1 teaspoon ground coriander
- 3 large carrots diced
- 3 celery stalks diced
- 1/4 cup AP flour
- 1 can coconut milk
- 1 1/2 cups frozen peas
- 1 cup chicken broth

## Nutrition:

1. Calories: 600 calories
2. Carbohydrate: 59 grams
3. Cholesterol: 125 milligrams
4. Fat: 24 grams
5. Fiber: 6 grams
6. Protein: 38 grams

7. SaturatedFat: 17 grams
  8. Sodium: 720 milligrams
  9. Sugar: 6 grams
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