



# COOKING WITH CHEESE

*from the* **USA**



## Curry Chicken Cream Cheese Pie

*With an extra dose of cream cheese, these savory pies are packed with a beautifully fragrant and creamy curry chicken filling.*

### INGREDIENTS:

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#### Pie Crust

- 204g Plain Flour
- 160g Unsalted Butter, cold
- 60g Cold Water
- 26g U.S. Permeate
- 6g Caster Sugar
- 2g Salt

#### Curry Chicken Filling

- 108g U.S. Cream Cheese
- 23g Onions, chopped
- 8g Garlic, chopped
- 70g Potatoes, diced
- 33g Carrots, diced
- 70g Water
- 118g Chicken Breast, diced
- 1g Garlic Powder
- 1g Onion Powder
- 2g Chili Powder
- 25g Curry Powder
- 45g Chicken Broth

## DIRECTIONS:

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### Pie Crust

- Mix plain flour, permeate, caster sugar and salt together in a mixing bowl.
- Mix butter into the flour until mixture resembles coarse crumbs.
- Stir in water, a tablespoon at a time until a dough is formed. Then, roll the dough out to approx. 3 mm thickness and mold onto 2.5" pie plate with each dough weighing approx. 30g.
- Set aside 200g of dough for the top crust.

### Curry Chicken Filling

- Heat oil over medium heat. Sauté onions and garlic till fragrant.
- Add in carrots, potatoes and water. Bring to a boil and cook till soft. Add in diced chicken and spices. Bring to a boil and simmer for 10 minutes.

- In a separate pot, heat cream cheese and chicken broth over low heat, whisking till smooth.
- Combine all ingredients together and mix evenly. Set aside and allow to cool.

### Assemble and Bake

- Spoon approx. 65g of curry chicken filling into each crust-lined pie plate.
- Roll out remaining dough on a lightly floured surface and place dough over filling.
- Brush lightly with beaten egg and bake at 185°C for about 30 minutes or until crust is golden brown.

**Makes 7 pies.**

*This recipe only serves as a reference. ©2020 USA Cheese Guild®.*



*Beyond Expectations!*

VARIETY. FLAVOR. VALUE.

**DID YOU KNOW?** More cheese is made in the USA than any other country in the world. That's right, 25% of all cheese is made in the USA, including over 1,000 varieties.