

## Chicken Bobotie Pies

**Servings:** 12

**Prep Time:** 20min

**Cook Time:** 15min



### Ingredients

- 24 slices brown bread
- tub margarine for spreading
- +-250g chicken mince
- 1 small onion
- 1 small green a 10ml smooth apricot jam or mango chutney
- 5ml coconut

- 15ml tomato sauce
- 5ml curry powder

### CUSTARD TOPPING

- 2 large eggs beaten into 200 ml full cream milk

### Directions

1. Preheat oven to 200°C. Lightly grease 2 x 6-cup giant muffin trays.
2. Cut off the crusts from each bread slice. Roll each one slightly larger using a rolling pin. Lightly spread margarine on one side, and push one into each muffin cup, spread side facing upwards, pressing to ensure a snug fit and room for the filling. Place a second slice on top but at a different angle to provide even height sides.
3. In a small frying pan, toss the remaining ingredients (except custard topping) together over medium heat to partially cook. Check for seasoning. Spoon into the muffin pan bases until  $\frac{3}{4}$  full.
4. Beat the eggs and milk together and pour on to fill up each casing.
5. Bake immediately for 12 minutes.