

Vegetable Curry Pie

Ingredients: (add other vegetables and/or meat per taste)

- 1 medium potatoes, diced
- 1 medium carrot, diced
- 1 large onion, diced
- 1 cup canned corn
- 1 cup canned peas
- Salt, pepper, minced garlic
- SB Gold Curry, Mild – 2-3 cubes (Japanese curry recommended)
- 2 - Pastry sheets (croissant dough or phyllo sheets).
- 12 – 15” baking pan

Directions:

1. In a skillet or a non-stick pan, cook diced vegetables. Add water instead of oil to keep it moist.
2. Season with salt, pepper and minced garlic to taste
3. Add a cup to water when the vegetables are almost cooked and bring to a boil.
4. In a low heat, keep stirring as adding curry cubes. The mixture should come to a thick consistency.
5. In a greased/sprayed baking pan, cover the bottom with pastry sheet covering the bottom and edges of the pan creating a bowl.
6. Fill the pastry bowl with vegetable curry mixture.
7. Top with additional pastry. Score and decorate to your hearts content.
8. Bake until golden brown.