

Chicken Satay Pies

沙爹雞批

🕒 Prepare 準備時間: 20 mins 分鐘

🕒 Cook 烹調時間: 30 mins 分鐘




Serves 份量: 

Ingredients 材料:

 Vegetable oil 植物油	1 tablespoon 湯匙
 Onion 洋蔥	1 pc sliced 個切片
 TAYLOR'S Peanut Satay Simmer Sauce 泰來花生沙爹炆煮醬	485 g jar 克
 Small barbecued chicken 燒雞	1 pc, flesh removed and shredded 隻, 去皮切絲
 Carrot 胡蘿蔔	1 pc, grated 個, 磨碎
 Frozen peas 雪藏青豆	1/2 cup 杯
 Coriander leaves 洋芫茜	1/2 cup 杯
 Puff pastry 急凍鬆酥皮	2-3 sheets, partially thawed 塊, 放在室溫軟化
 Milk 牛奶	1 tablespoon 湯匙
 Salad greens 沙律菜	for serving 伴碟
 Lime wedges and extra coriander leaves 青檸與芫茜	for serving 伴碟



Method 烹調做法:

-  Pre-heat oven to 200°C. Heat oil in a large frying pan over medium heat. Cook onion for 2 minutes until softened. Reduce heat to low, pour in Taylor's Peanut Satay Simmer Sauce with the chicken and carrot. Cook covered over a gentle simmer for 2-3 minutes.
預先將焗爐溫度調校至200℃。用中火先把平底鍋加熱，再加入植物油炒香洋蔥約兩分鐘至軟身。然後轉用慢火，加入泰來花生沙爹炆煮醬、燒雞和紅蘿蔔然後蓋上鍋蓋用文火炆兩至三分鐘。
-  Stir peas and coriander through chicken mixture and divide into 4 portions in 1 1/2 cup capacity oven-proof dishes.
把青豆和洋芫茜碎倒入燒雞餡料拌勻。然後把餡料平分在四個1 1/2杯容量的焗盤中。
-  Cut lids from pastry sheets to fit over the top of each dish. Place each dish on a tray, cover with pastry, pierce with a knife and brush with milk. Bake for 25 minutes or until pastry is golden. Serve with lime wedges and crisp greens.
按照焗盤的大小切出4塊酥皮圓蓋。將焗盤蓋上酥皮封口。用刀在皮面上輕輕劃上花紋，再掃上牛奶，焗25分鐘或直至金黃色即成。上碟時加入青檸角和爽脆沙律菜即可享用。