

CHICKEN & SHRIMP PATIYO PUFFS – Daraious Style

So this is something that came about as a whim and a necessity. We had Dhan Dar and Fish Patiyo for lunch and while all the fish were gone we ended up with a whole lot of fishless patiyo. Didn't feel like freezing it so I thought I would try this.



INGREDIENTS

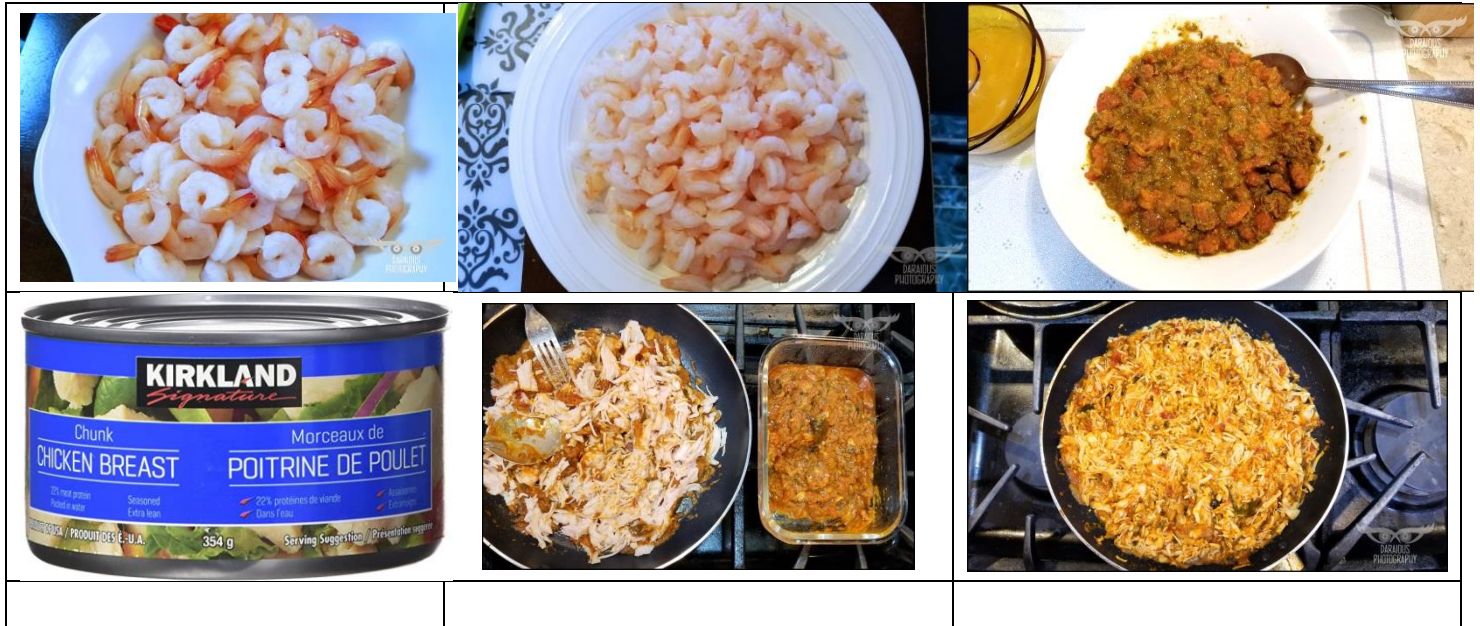
Note: some of the measurements are approximations.

625 g	Cooked Shrimp (You can use uncooked if you like – just adjust cooking time) I prefer the smallest ones which are 71 to 90 shrimp / pound.
354g	Kirkland Chunk Chicken (canned) – which I shredded with a fork.
2 cups	Of left over fishless patiyo (my base patiyo recipe is here: http://www.daraious.com/recipes/PARSI-PATIYO-MIX.pdf)
2 rolls	Butter Puff Pastry (If you are in Canada, President's Choice is really good)
1 tbsp	Butter to lubricate the pierogi making device.
1 egg	For egg wash.

The Filling:

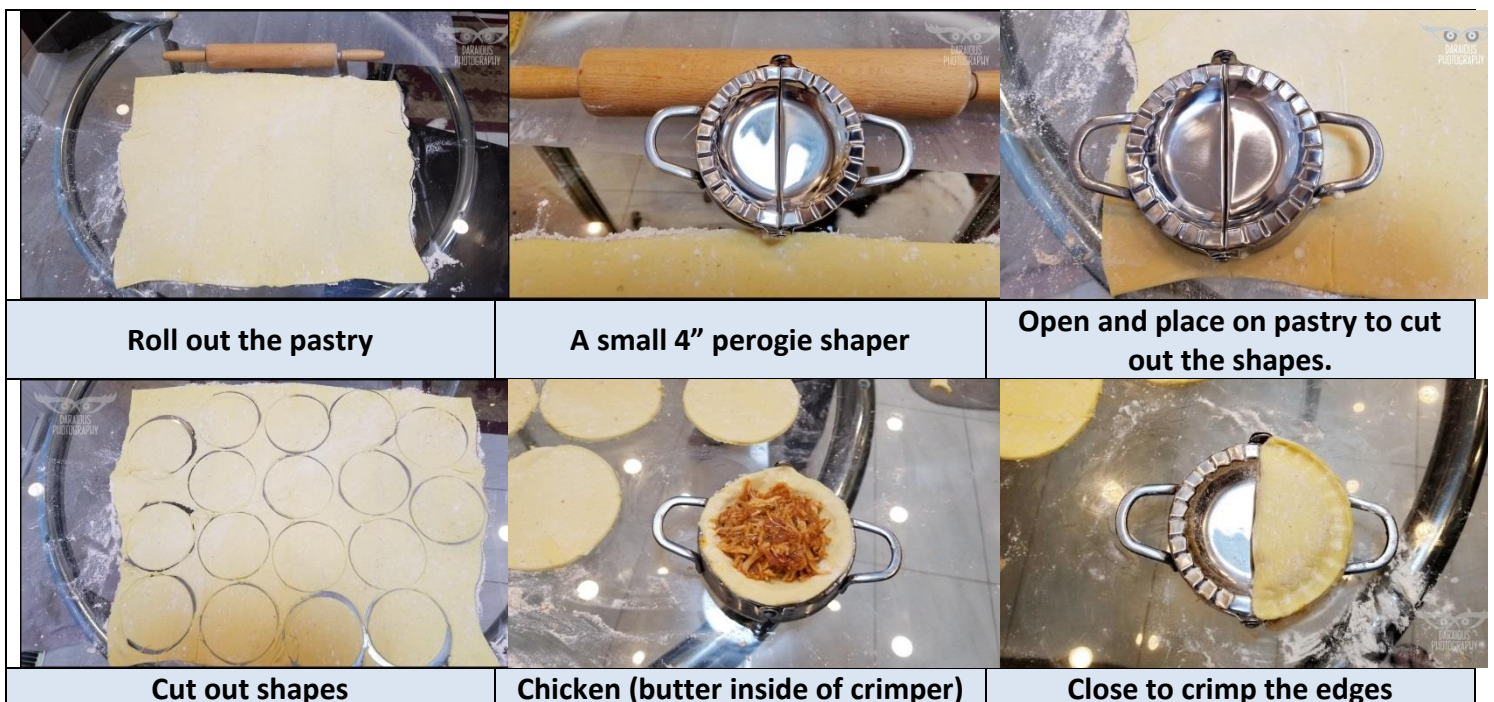
- De-frost, de-vein, de-tail, and de-break the shrimp into smaller pieces (I halve them).
- Rub a bit of turmeric and salt on the shrimp and set them aside.

- Shred the chicken and drain off the extra liquid.
- Divide the patiyao into two separate frying pans and dump the chicken into one and the shrimp into the other. I added some extra turmeric, sambhar powder ([homemade](#) recipe) and jeera in the shrimp part and reduced it quite a bit before adding in the shrimp.
- Let it each one cook for about 5 to 10 mins on medium heat.
- Set aside to cool.



The Puff Pastry Shells

Note: If frozen let it defrost in the fridge. It should be cold when you start working with it.





Same for the shrimp

Apply the eggwash

Mark shrimp ones with a shrimp

Bake at 420° F for about 20 mins



Chicken



Shrimp



Chicken Patisyo Puffs

Shrimp Patisyo Puffs