

PASTEL DE CHOCLO (CHILEAN MINCE PIE) RECIPE BY ILLAPU

INGREDIENTS

- 8 Pieces of Cooked Chicken (With No Bones)
- 1 kg Lean Minced Meat
- 1 Finely Chopped Onion
- 5 Boiled Eggs
- 1 Jar Pipped Spanish Olives (Small)
- 6 Cans Mashed Corn
- Oregano
- Pepper
- Salt
- Sugar
- Olive oil

Utensils

An oven tin baking tray - Approximately 42 x 30 x 6cm (for 8 people).
A big cooking pot to fit the mince.

(SERVES 8 PEOPLE)

METHOD

1. Brown the mince with the onion, oregano, pepper, salt and olive oil in a pot.
2. Place the meat on the bottom of the tray, put chicken pieces on top of the mince, cut the boiled eggs into pieces and place together with the olives, then cover with mashed corn.
3. Sprinkle some sugar on top and then bake it in the oven at 180°C for around 15 minutes - then it's ready to eat!