








The Pie Kingdom Meat Pies

Here is our pie list along with the pies' descriptions. The marking is on top of every pie so you can easily identify them.

Pie Name	Marking	Pie Description
1) Chicken and Mushroom		Chicken and Mushroom is one of our best selling pies. With shredded chicken mixed in light mushroom cream sauce, the Chicken and Mushroom Pie is a great meal.
2) Chicken Curry		Inspired by Indian curry, the Chicken Curry has a hint of spiciness that will take you into a world full of flavor.
3) Steak 'N Guinness		Our sirloin steak is seared with carrots and peas along with aromatics and then it bathes in Guinness beer. The process creates a subtle stout taste for the pie. This pie reminds everyone of home.
4) Steak Curry		Our steak is slow-braised in the Indian curry mix to create a true curry taste.
5) Spinach & Feta with Basil Cream		Fresh spinach with feta cheese, mixed with a little basil infused cream. The Spinach Feta pie is our signature American vegetarian dish.
6) The Pie Dog	N/A	Who doesn't love hot dogs? The Pie Dog is perfect on any occasion, and kids love it. Yum!
7) Egg, Ham and Cheese		A nice Breakfast pie with Lean Ham and Cheddar Cheese that can brighten up your day.
8) Egg, Sausage and Cheese		Pork and beef grinded coriander, glove and our family herb mixture creates an authentic South African Sausage, Boerewors. When combined Egg and Cheddar Cheese, this pie is a perfect harmony between spice and meat.

How to bake:

-1- Preheat your oven to 400F.

-2- Beat an egg to form egg wash. Apply egg wash on top of your pies.

-3- Put parchment paper or lightly grease aluminum foil on your baking sheet. Place pies on top and bake them 30-35 minutes.

-4- When your pie crusts turn golden brown, the pies are ready. Let it cool down for 5 minutes. Time to enjoy!