

Tandoori Style Chicken on Golden Naan

with a sweetcorn and chilli salsa

Street Food 45-50 mins

17



Chicken Breast



Onion



Korma Curry Paste



Yoghurt



Potatoes



Sweetcorn



Coriander



Chilli



Lemon



Naan



Sweet Chilli Sauce



Tomato

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Baking sheet with baking paper, sieve

Ingredients

	2P	4P
Chicken Breast	320 g	640 g
Onion	1 unit	2 units
Korma Curry Paste	1 sachet	2 sachets
Yoghurt	150 g	300 g
Potatoes	3 units	6 units
Sweetcorn	1 pack	2 packs
Coriander	5 g	10 g
Chilli	1 unit	2 units
Lemon	1 unit	2 units
Naan	2 units	4 units
Sweet Chilli Sauce	1 sachet	2 sachets
Tomato	2 units	4 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	955 g	100 g
Energy (kJ/kcal)	4338.8 kJ/ 1037 kcal	454.3 kJ/ 108.6 kcal
Fat (g)	20.7 g	2.2 g
Sat. Fat (g)	6 g	0.6 g
Carbohydrate (g)	158.2 g	16.6 g
Sugars (g)	29.8 g	3.1 g
Protein (g)	60.2 g	6.3 g
Salt (g)	5.3 g	0.6 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

Thumbs up or thumbs down?
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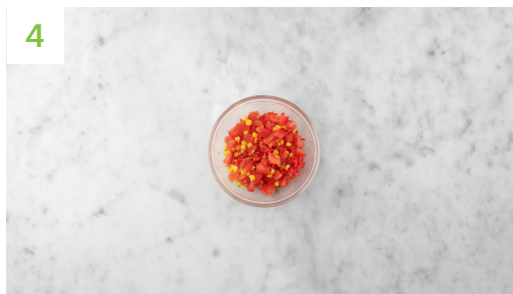
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Cook the Wedges

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm wide wedges (no need to peel).
- Pop the wedges onto a lined baking tray.
- Drizzle with **oil**, season with **salt** and **pepper**. Toss to coat, then spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.

TIP: Use two baking trays if necessary.



Assemble the Salsa

- Meanwhile, roughly chop the **tomatoes** and place in a separate bowl.
- Drain and rinse the **sweetcorn** in a sieve.
- Halve the **chilli** lengthways, deseed then finely chop.
- Add the **sweetcorn** and **chilli** (use less if you don't like spice) to the bowl with the **tomato**.
- Halve the **lemon**. Squeeze the juice of **half** the **lemon** into the bowl. Season with **salt** and **pepper**, mix well, then set aside.



Mix the Marinade

- Meanwhile, add **curry paste** and **half** the **yoghurt** to a large bowl. Season with **salt** and **pepper**. Mix well.
- Add the **chicken** and toss to coat. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging.
- Place a large pan over medium-high heat with a drizzle of **oil**.

TIP: Notice a stronger smell from your chicken? Don't worry, this is normal due to vacuum packing used to keep it fresh.



Make the Raita

- Roughly chop the **coriander** (stalks and all).
- Add the **coriander** and remaining **yoghurt** to another bowl.
- Stir in a squeeze of **lemon** juice.
- Season with **salt** and **pepper**, mix together, then set the raita aside.
- When everything is nearly ready, place the **naans** on a baking tray. Sprinkle with a little **water** and pop them on the bottom shelf of the oven to warm through, 2-3 mins.



Bake the Chicken

- Add the **chicken** to the pan (reserve the marinade). Cook until browned, 3-4 mins each side.
- Meanwhile, peel and cut the **onion** into 2cm wedges. Add the **onion** to the leftover marinade and toss to coat.
- Once the **chicken** is browned, pop it onto a lined baking tray.
- Place the **onion** alongside.
- Bake on the middle shelf of the oven until the **chicken** is cooked through, 12-15 mins. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.



Finish and Serve

- Transfer the cooked **chicken** to a chopping board and thinly slice.
- Share the **naans** between your plates and top with the tandoori style **chicken** and **onion**.
- Spoon over the raita and the **sweet chilli sauce** to finish.
- Serve with the **potato** wedges and **sweetcorn** salsa alongside.

Enjoy!