



Butter Chicken Curry

with coriander and rice

Family Quick Cook 20 – 25 mins

3



Diced Chicken Breast



North Indian Style Spice Mix



Coriander



Passata



Onion



Cashew Nuts



Rice



Creme Fraiche



Korma Curry Paste

Pantry Items: Water, Salt, Pepper, Sugar, Oil, Butter



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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

Pot with lid

Ingredients

	2P	4P
Diced Chicken Breast	260 g	520 g
North Indian Style Spice Mix	2 sachets	4 sachets
Coriander	5 g	10 g
Passata	1 pack	2 packs
Onion	1 unit	2 units
Cashew Nuts	10 g	20 g
Rice	150 g	300 g
Creme Fraiche	110 g	220 g
Korma Curry Paste	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	465.5 g	100 g
Energy (kJ/kcal)	3543.8 kJ/ 847 kcal	761.3 kJ/ 182 kcal
Fat (g)	37 g	7.9 g
Sat. Fat (g)	18 g	3.9 g
Carbohydrate (g)	84.6 g	18.2 g
Sugars (g)	15.1 g	3.2 g
Protein (g)	38.7 g	8.3 g
Salt (g)	2.5 g	0.5 g

Nutrition for uncooked ingredients based on 2 person recipe.

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.

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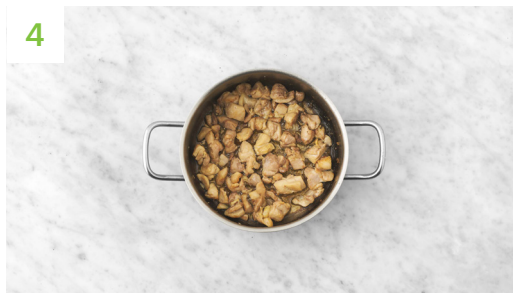


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Make the Rice

1. Pour 300ml cold **salted water** (double for 4p) into a medium pot with a tight-fitting lid.
2. Stir in the **rice** and bring to the boil.
3. Once boiling, lower the heat to medium and cover with the lid.
4. Leave to cook for 10 mins, then remove the pot from the heat.
5. Keep covered for another 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



Fry the Chicken

1. Add the **chicken** to the **onion** and season with **salt** and **pepper**.
2. Fry until golden brown on the outside and cooked through, 8-10 mins. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging. Chicken is cooked when no longer pink in the middle.

TIP: Notice a stronger smell from your chicken? Don't worry, this is normal due to packaging used to keep it fresh. It will still taste delicious once cooked!



Get Prepped

1. Meanwhile, halve, peel and chop the **onion** into small pieces.
2. Roughly chop the **coriander** (stalks and all).



Simmer the Sauce

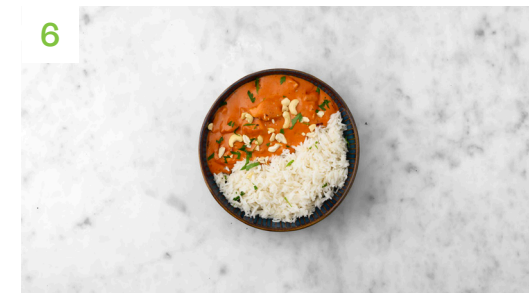
1. Add the **passata**, **creme fraiche** and 25ml **water** (double for 4p).
2. Simmer until sauce is slightly reduced, 7-9 mins.
3. Season to taste with **salt**, **pepper** and **sugar**.

TIP: Add a splash of water if you feel the sauce needs loosening.



Soften the Onion

1. Place a large pot over medium heat with 2 tbsp **butter** (double for 4p) and a drizzle of **oil**.
2. Once hot, fry the **onion** until softened, stirring occasionally, 4-5 mins.
3. Add the **North Indian spice mix** and **korma paste** and cook until fragrant, 1 min.
4. Season with **salt** and **pepper**.



Garnish and Serve

1. Fluff up the **rice** with the fork and divide between bowls.
2. Serve the **butter chicken** alongside the **rice**.
3. Garnish with a sprinkling of **cashews** and **coriander**.

Enjoy!