



Creamy Chicken Korma Baked Naan

with chilli butter potatoes and tomato scallion salsa

20 – 25 mins

6



Diced Chicken Breast



Baby Potatoes



Tomato



Red Wine Vinegar



Korma Curry Paste



Creme Fraiche



Stock



Honey



Naan



Scallion



Dried Chilli Flakes

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



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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

Baking sheet with baking paper, colander, pot with lid

Ingredients

	2P	4P
Diced Chicken Breast	260 g	520 g
Baby Potatoes	500 g	1000 g
Tomato	2 units	4 units
Red Wine Vinegar	1 sachet	2 sachets
Korma Curry Paste	1 sachet	2 sachets
Creme Fraiche	110 g	220 g
Stock	1 sachet	2 sachets
Honey	1 sachet	2 sachets
Naan	2 units	4 units
Scallion	1 unit	2 units
Dried Chilli Flakes	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	703.5 g	100 g
Energy (kJ/kcal)	4062.7 kJ/ 971 kcal	577.5 kJ/ 138 kcal
Fat (g)	32.5 g	4.6 g
Sat. Fat (g)	14.7 g	2.1 g
Carbohydrate (g)	121.9 g	17.3 g
Sugars (g)	15.9 g	2.3 g
Protein (g)	51.1 g	7.3 g
Salt (g)	3.3 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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Cook the Potatoes

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Boil a large pot of **salted water** for the **potatoes**.
- Halve the **potatoes** (quartering larger pieces).
- When boiling, add the **potatoes** to the **water**, lower heat to medium and cook until fork tender, 12-18 mins.
- Once cooked, drain in a colander and return to the pot, off the heat. Cover to keep warm.

TIP: If you're in a hurry you can boil the water in your kettle.



Top the Naan

- Once the sauce has thickened, add the **honey** to the pan. Stir until incorporated, 30 secs.
- Taste and season with **salt, pepper** and **sugar** if needed.
- Divide your **chicken** korma between the **naans**.
- Bake on the top shelf of the oven until golden and toasted, 4-5 mins.



Fry the Chicken

- Place a large pan over medium-high heat with a drizzle of **oil**.
- Once hot, add the **chicken** and season with **salt** and **pepper**.
- 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.



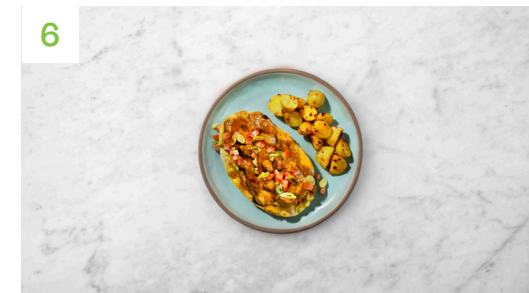
Finishing Touches

- Meanwhile, chop the **tomato** into 1cm chunks.
- Trim and thinly slice the **scallion**.
- In a medium bowl, mix the **vinegar** with a drizzle of **oil, salt, pepper** and ½ tsp **sugar** (double for 4p).
- Toss the **tomato** and **scallion** through the dressing.
- When the **potatoes** are cooked and drained, stir through the **chilli flakes** (use less if you don't like spice—or if you're cooking for kids) and 1 tbsp of **butter** (double for 4p). Season with **salt** and **pepper**.



Simmer the Sauce

- When the **chicken** is golden, stir in the **korma paste** and fry until fragrant, 30 secs.
- Add the **creme fraiche, stock** and ½ tsp **sugar** (double for 4p).
- Stir to combine and bring to the boil.
- Reduce the heat and simmer until thickened, 3-4 mins.
- While the sauce simmers, place the **naans** onto a lined baking tray. Sprinkle with a little **water** then pop into the oven to warm, 2-3 mins.



Serve and Enjoy

- Plate up your loaded **chicken** korma **naans**.
- Serve the buttery **chilli** potatoes alongside.
- To finish, spoon the **tomato** scallion salsa over the **naan**.

Enjoy!