

Butter Chicken Curry

with coriander and rice

20 – 25 mins

26



Diced Irish Chicken Breast



North Indian Style Spice Mix



Coriander



Passata



Onion



Cashew Nuts



Rice



Creme Fraiche



Korma Curry Paste



Garam Masala



Diced Irish Chicken Breast

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



Rate your recipe!

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.

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

Cooking tools you will need

Pot with lid

Ingredients

	2P	4P
Diced Irish 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
Crema Fraiche	110 g	220 g
Korma Curry Paste	1 sachet	2 sachets
Garam Masala	1 sachet	2 sachets
Diced Irish Chicken Breast	260 g	520 g

Nutrition

	Recipe 1	
for uncooked ingredient	Per 100g	Per 100g
Energy (kJ/kcal)	764.4 kJ/ 182.7 kcal	697 kJ/ 167 kcal
Fat (g)	7.7 g	6.3 g
Sat. Fat (g)	3.8 g	3 g
Carbohydrate (g)	18.2 g	14.3 g
Sugars (g)	3.2 g	2.5 g
Protein (g)	8.9 g	12.2 g
Salt (g)	0.5 g	0.4 g

See site or app for detailed nutritional info.

Allergens

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

Contact

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Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)

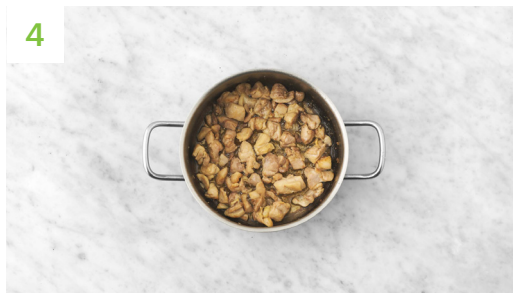


You can recycle me!



Make the Rice

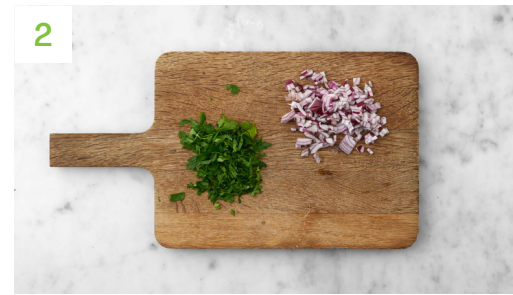
- Pour 300ml cold **salted water** (per 2P) into a medium pot with a tight-fitting lid.
- Stir in the **rice** and bring to the boil.
- Once boiling, lower the heat to medium and cover with the lid.
- Leave to cook for 10 mins, then remove the pot from the heat.
- Keep covered for another 10 mins or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



Fry the Chicken

- Add the **chicken** to the **onion** 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. It will still taste delicious once cooked!



Get Prepped

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



Simmer the Sauce

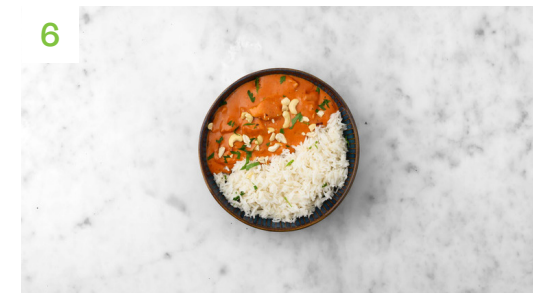
- Add the **garam masala**, **passata**, **crema fraiche** and 25ml **water** (per 2P).
- Simmer until sauce is slightly reduced, 7-9 mins.
- Season to taste with **salt**, **pepper** and **sugar**.

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



Soften the Onion

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



Garnish and Serve

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

Enjoy!