

FOR THE  
LITTLE ONES

Chicken &amp; Rice



# Butter Chicken

Creamy, delicious and healthy – this is a twist on the classic Indian takeaway curry served with basmati rice & chives.

 25 Minutes 2 Servings Chicken

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

## FROM YOUR BOX

BASMATI RICE	150g
BROWN ONION	1
TOMATO	1
SWEET POTATO	400g
DICED CHICKEN BREAST	300g
BUTTER CHICKEN PASTE	1 jar
COCONUT MILK	400ml
CHIVES	1 bunch

## FROM YOUR PANTRY

oil for cooking

## COOKING TOOLS

large frypan with lid, saucepan or rice cooker

This is a great recipe to add extra veggies to if you like! Try zucchini, carrot, cauliflower or capsicum! You can also add a tin of chopped tomatoes to make it even more mild!

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



### 1. COOK THE RICE

Place rice in a saucepan, cover with **300ml water**. Bring to a boil, cover with a lid and reduce to low. Cook for 10-15 minutes or until water is absorbed.

**tip** Use a rice cooker if you have one!



### 2. PREPARE THE VEGETABLES

Peel and chop onion, dice tomato and sweet potato (1-2cm).

**tip** You can leave the tomato fresh as a topping if you like and add 2 tbsp tomato paste to the curry instead.



### 3. SEAL THE CHICKEN

Heat a large frypan with **1/2 tbsp oil** over medium-high heat. Add chicken and cook, stirring, until sealed.

**tip** Cook chicken over high heat to help make it golden.



### 4. ADD THE VEGETABLES

Add prepared vegetables to the pan and cook for 4-5 minutes or until softened.



### 5. SIMMER THE CURRY

Stir in butter chicken paste and combine well. Add coconut milk, cover and simmer for 10-12 minutes or until sweet potato is tender.



### 6. FINISH AND SERVE

Serve butter chicken with rice. Chop chives and sprinkle on top.