

for the
little ones

Butter Chicken

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



25 Minutes



4 Servings



Chicken

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FROM YOUR BOX

| | |
|----------------------|-----------|
| BASMATI RICE | 300g |
| BROWN ONION | 1 |
| TOMATOES | 2 |
| SWEET POTATO | 400g |
| DICED CHICKEN BREAST | 600g |
| BUTTER CHICKEN PASTE | 2 sachets |
| 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 **600ml water**. Bring to a boil, cover with a lid and reduce to medium-low heat. 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 **tomatoes** and **sweet potato** (1-2cm).

tip You can leave the tomatoes 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 Use higher heat when cooking the chicken to give it a nice golden colour.



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.