

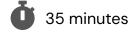




Butter Chicken Skewers

with Diced Salsa & Pappadums

Diced chicken breast marinated and cooked in a custom-blend spice mix, served share-style with sweet potato, salsa and crunchy pappadums.





2 servings



Cook the chicken with spice mix and sweet potato in a frypan. Add a tin of coconut milk for a simple curry to serve over rice alongside pappadums, yoghurt and salsa!

FROM YOUR BOX

SWEET POTATO	400g
LEMON	1
MURGH MAKHANI SPICE MIX	1 packet
NATURAL YOGHURT	1 tub
DICED CHICKEN BREAST	300g
PAPPADUMS	1 packet
LEBANESE CUCUMBER	1
ТОМАТО	1

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, skewers (optional), white wine vinegar

KEY UTENSILS

oven tray, BBQ or frypan

NOTES

The spice mix is quite mild, for an extra kick, add a pinch of cayenne powder, ground chilli or dried chilli flakes.

Cooking the pappadums in the microwave according to packet instructions will be the quickest method and uses less oil.

Murgh Makhani: ground cumin, ground paprika, garlic powder, ground turmeric, ground fenugreek, ground coriander, ground cardamom.





1. ROAST THE SWEET POTATO

Set oven to 220C.

Cut **sweet potato** into rounds (0.5cm thick). Arrange on a lined oven tray and drizzle with **oil**. Season with **salt and pepper**. Roast for 20–25 minutes or until golden and tender.



2. MARINATE THE CHICKEN

Zest **lemon** and set aside for step 5.

Combine spice mix, juice from 1/2 lemon (wedge remaining), 1 tbsp yoghurt, salt and pepper (see notes). Mix to combine and add chicken to coat.



3. COOK THE PAPPADUMS

Cook the **pappadums** according to preferred method on the packet (see notes).



4. GRILL THE CHICKEN

Thread **chicken** onto **skewers** (optional). Heat a BBQ, frypan or grill pan over medium-high heat with **oil**. Cook **skewers** for 8-10 minutes until browned all over and cooked through.



5. PREPARE THE SALSA

Dice **cucumber** and **tomato**. Toss in a bowl with **2 tsp olive oil** and **2 tsp vinegar**.

Add reserved lemon zest and remaining yoghurt to a bowl. Stir to combine, season with salt and pepper.



6. FINISH AND SERVE

Serve butter chicken skewers with sweet potato, salsa, pappadums, yoghurt and lemon wedges on a large platter.

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