

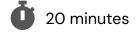




Butter Chicken Curry

with Rice

A healthy version of the classic Indian butter chicken curry made easy using a delicious curry paste with clean ingredients. Served with rice.





4 servings



The butter chicken paste works excellent as a marinade as well! You can marinate diced chicken, thread onto skewers and cook on the barbecue. Serve with rice, fresh salad and raita!

PROTEIN TOTAL FAT CARBOHYDRATES

FROM YOUR BOX

| BASMATI RICE | 300g |
|----------------------|-------|
| DICED CHICKEN THIGHS | 600g |
| BROWN ONION | 1 |
| TOMATOES | 2 |
| RED CAPSICUM | 1 |
| BUTTER CHICKEN PASTE | 1 jar |
| COCONUT MILK | 400ml |
| BABY SPINACH | 120g |
| | |

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

frypan with lid, saucepan

NOTES

Serve the baby spinach fresh if you like!

You can switch up the veggies and add zucchini, sweet potato, or green beans instead!



1. COOK THE RICE

Place **rice** in a saucepan, cover with **600ml water**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. SEAL THE CHICKEN

Heat a large frypan with **oil** over mediumhigh heat. Add **diced chicken** and cook for 2–3 minutes or until sealed.



3. ADD THE VEGETABLES

Dice **onion** and **tomatoes**, slice **capsicum**. Add to pan as you go.



4. SIMMER THE SAUCE

Add butter chicken paste and stir to combine well. Pour in coconut milk and 1/2 tin (200ml) water. Simmer, semi-covered, for 10 minutes.



5. ADD THE SPINACH

Stir through **spinach** until wilted. Adjust seasoning with **salt and pepper** to taste.



6. FINISH AND SERVE

Serve butter chicken at the table with rice.



How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



