





## **Product Spotlight:** Murgh Makhani

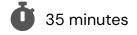
Murgh Makhani is the traditional name for what we know and love to be Butter Chicken! Butter Chicken originates from Delhi in North India and is relatively young; it was created in the 1950s!



# **Butter Chicken Skewers**

# with Diced Salsa & Papadums

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





4 servings



# Make a curry

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 papadums, yoghurt and salsa!

PROTEIN TOTAL FAT CARBOHYDRATES

#### FROM YOUR BOX

SWEET POTATO	800g
LEMON	1
MURGH MAKHANI SPICE MIX	1 packet
NATURAL YOGHURT	1 tub
DICED CHICKEN BREAST	600g
PAPADUMS	1 packet
LEBANESE CUCUMBERS	2
TOMATOES	2

#### 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 papadums 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 potatoes** into rounds (0.5cm thick). Arrange on a lined over 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 PAPADUMS

Cook the **papadums** 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 **cucumbers** and **tomatoes**. 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, papadums, yoghurt and lemon on wedges on a large platter.

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



