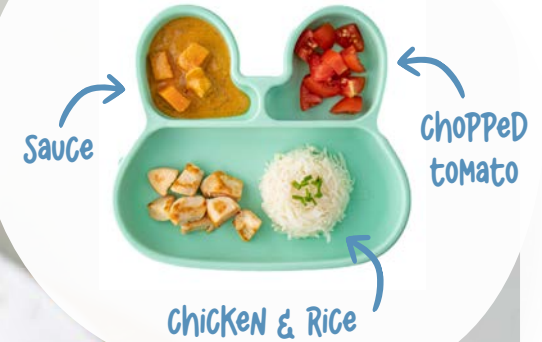




for the
little ones



Butter Chicken

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



25 Minutes



2 Servings



Chicken

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FROM YOUR BOX

BASMATI RICE	1 tub (150g)
BROWN ONION	1
TOMATO	1
SWEET POTATO	300g
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, mushrooms or capsicum!

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.