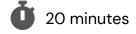


# **Butter Chicken**

## with Naan Breads

A healthy version of the classic Indian butter chicken curry, made easy using a delicious curry paste with clean ingredients. Served with a side of warm naan breads.





2 servings



# Add some rice

For extra hungry tummies - add some cooked basmati rice as well!

#### **FROM YOUR BOX**

DICED CHICKEN BREAST	300g
MEDIUM POTATO	1
BROWN ONION	1/2 *
BUTTER CHICKEN PASTE	1 jar
COCONUT MILK	165ml
TINNED CHERRY TOMATOES	400g
GREEN BEANS	1 packet (150g)
COCKTAIL NAAN BREADS	1 packet
COCKTAIL NAAN BREADS MINT	1 packet
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MINT	1/2 bunch *

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil for cooking, salt, pepper

#### **KEY UTENSILS**

frypan x 2

#### **NOTES**

Be sure to cut the potato small to keep the cooking time short! To speed up the cooking, you can cook the diced potatoes in a separate saucepan then add to curry just prior to serving.

No gluten option - naan breads are replaced with basmati rice. Place rice in a saucepan, cover with 1.5 x amount of water. Cover with a lid, cook over low heat for 10-15 minutes.

VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



#### 1. SEAL THE CHICKEN

Heat a frypan with **oil** over medium-high heat. Add chicken and cook for 2-3 minutes or until sealed.

VEG OPTION - Heat a frypan with oil over medium-high heat. Dice paneer cheese and add to pan. Cook for 2-3 minutes until brown on each side. Remove to a plate, keep pan warm.



#### 2. SIMMER THE CURRY

Dice potato (1-2cm, see notes) and onion, add to pan as you go along with curry paste, coconut milk and tinned tomatoes. Stir to combine. Simmer, semi-covered, over medium heat for 15 minutes or until potatoes are soft (see step 3).

**VEG OPTION - Continue as above.** 



#### 3. ADD THE BEANS

Trim and cut beans into thirds, add to curry towards the end of the cooking time (allow about 5-8 minutes cooking time).

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#### 4. WARM THE BREADS

Warm naan breads in a dry frypan over medium heat for 2 minutes on each side or until warm and golden.



### 5. FINISH AND SERVE

Season curry with salt and pepper to taste, if needed. Serve butter chicken alongside naan breads. Finish with sliced mint leaves and a dollop of yoghurt.

VEG OPTION - Serve curry alongside naan breads. Top with paneer cheese, sliced mint leaves and a dollop of yoghurt.







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