

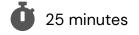




# **Butter Chicken Roti**

# with Diced Salsa

Diced chicken breast marinated and cooked in a custom-blend spice mix, served in warmed roti with fresh diced salsa and lemony yoghurt.







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 1950's!

PROTEIN TOTAL FAT CARBOHYDRATES 23g 61g

#### FROM YOUR BOX

LEMON	1
MURGH MAKHANI SPICE MIX	1 packet
GREEK YOGHURT	1 tub
DICED CHICKEN BREAST	300g
ROTI	6-pack
LEBANESE CUCUMBER	1
ТОМАТО	1

#### FROM YOUR PANTRY

oil for cooking, salt, pepper

#### **KEY UTENSILS**

frypan

#### **NOTES**

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

If desired, add marinated chicken to skewers and cook on the BBQ. You can warm the roti on the flat plate of your BBQ.

No gluten option - roti are replaced with gluten-free flatbread. Cut bread in half. Rub with oil and toast in oven at 200°C for 5 minutes, or on the BBQ for 2 minutes each side.

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



Scan the QR code to submit a Google review!



#### 1. MARINATE THE CHICKEN

Zest lemon and set aside for step 3. Juice 1/2 lemon (wedge remaining), add to a bowl along with spice mix, 2 tbsp yoghurt, salt and pepper (see notes). Mix to combine. Add chicken and coat in marinade.



# 2. WARM THE ROTI

Warm roti in a dry frypan over mediumhigh heat for 30 seconds on each side. Keep warm in a clean tea towel until serving. Reserve frypan for step 4.



### 3. PREPARE THE TOPPINGS

Dice cucumber and tomato.

Add reserved lemon zest and remaining yoghurt to a bowl. Mix to combine.



# 4. COOK THE CHICKEN

Reheat frypan over medium-high heat with oil. Add chicken and cook for 8-10 minutes until browned all over and cooked through (see notes).



# **5. FINISH AND SERVE**

Serve roti, toppings, yoghurt and chicken tableside with lemon wedges.

**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** 



