



Product Spotlight: Lemon

When zesting lemons, you want to make sure to only remove the brightly coloured flesh of the peel. Avoid the white part, or pith, as this is quite bitter.



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.

25 minutes

2 servings

Chicken

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!

Per serve: **PROTEIN** 49g **TOTAL FAT** 23g **CARBOHYDRATES** 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
TOMATO	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



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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 medium-high 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**

