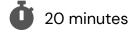




# Butter Chicken Curry

with Rice

A healthy version of the classic Indian butter chicken curry made easy using a delicious curry paste with clean ingredients. Served with rice.





2 servings



## Indian BBQ chicken!

The butter chicken paste works excellent as a marinade as well! You can marinate diced chicken, thread onto skewers and cook on the barbecue. Serve with rice, fresh salad and raita!

#### FROM YOUR BOX

BASMATI RICE	150g
DICED CHICKEN THIGHS	300g
BROWN ONION	1
ТОМАТО	1
RED CAPSICUM	1
BUTTER CHICKEN PASTE	1 jar
COCONUT MILK	400ml
BABY SPINACH	1 bag (60g)

#### FROM YOUR PANTRY

oil for cooking, salt, pepper

#### **KEY UTENSILS**

frypan with lid, saucepan

#### **NOTES**

Serve the baby spinach fresh if you like!

You can switch up the veggies and add zucchini, sweet potato, or green beans instead!



#### 1. COOK THE RICE

Place rice in a saucepan, cover with 1.5  $\times$  amount of water. Cover with a lid, cook on low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



#### 2. SEAL THE CHICKEN

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



#### 3. ADD THE VEGETABLES

Dice onion and tomato, slice capsicum. Add to pan as you go.



## 4. SIMMER THE SAUCE

Add butter chicken paste and stir to combine well. Pour in coconut milk and simmer, semi-covered, for 10 minutes.



## 5. ADD THE SPINACH

Stir through spinach until wilted. Adjust seasoning with **salt and pepper** to taste.



## 6. FINISH AND SERVE

Serve butter chicken at the table with rice.

**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** 



