

DINNERLY



Easy Butter Chicken Thigh Curry

with Onion Rice and Cucumber Pickle



30 minutes



2 Servings

Craving a dinner that's delightfully delish and easy to get on the table? We're on a mission to make cooking more fun, extra yum and even simpler – this recipe, packed with quality fresh ingredients, is all that and more. Get cooking!

WHAT WE SEND

- 1 onion
- 1 Lebanese cucumber
- 150g basmati rice
- 2 garlic cloves
- chicken thigh fillets
- 50g Indian butter curry paste¹
- 50g tomato paste
- 200ml coconut milk

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 tsp white vinegar
- 1¼ tsp sugar
- 20g butter²

TOOLS

- small saucepan with lid
- medium saucepan

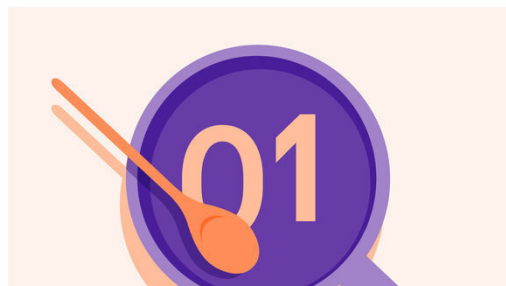
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Cashew (1), Milk (2). May contain traces of other allergens.

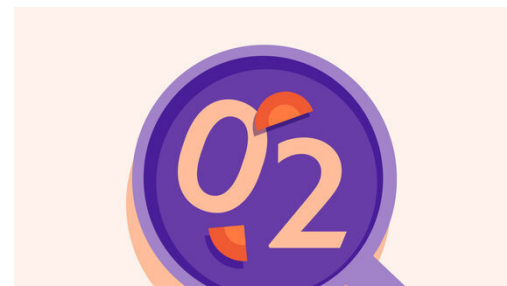
NUTRITION PER SERVING

Energy 785kcal, Fat 35.8g, Carbs 76.5g, Protein 38.1g



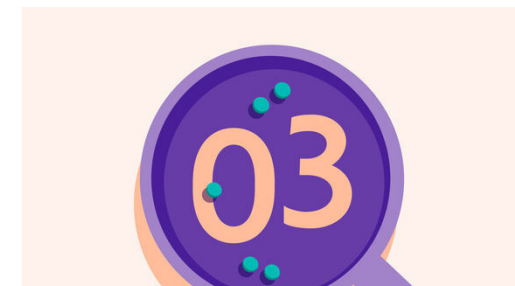
1. Pickle cucumber

Thinly slice the **onion**. Using a fork, scrape the skin of the **cucumber** lengthwise to create long lines (see Kitchen 101), then thinly slice into rounds. Combine **2 tsp white vinegar** and **¼ tsp sugar** in a large bowl and season with **salt and pepper**. Add the cucumber and toss to combine. Set aside to pickle, tossing occasionally, until needed.



2. Make onion rice

Rinse the **rice** until water runs clear. Melt **10g butter** in a small saucepan over medium heat. Cook the **onion**, stirring, for 5 mins or until soft. Stir in rice. Add **250ml (1 cup) water**, cover and bring to a simmer. Reduce heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins. Fluff the rice with a fork.



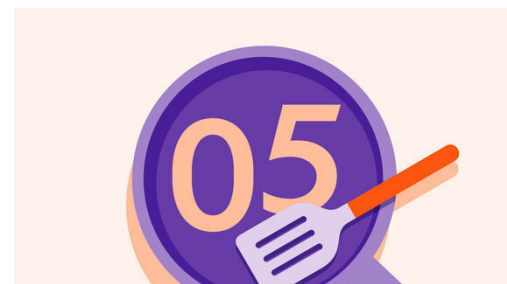
3. Brown chicken

Meanwhile, crush or finely chop **2 garlic cloves**. Cut the **chicken** into bite-sized chunks, then season with **salt and pepper**. Melt **10g butter** in a medium saucepan over medium-high heat. Cook the chicken, stirring, for 4 mins or until browned.



4. Simmer curry

Add the **garlic**, **curry paste** and **half the tomato paste*** to the chicken and cook, stirring, for 1 min or until combined. Add the **coconut milk** and **2 tbs water** and bring to a simmer. Reduce the heat to medium-low and cook, stirring occasionally, for 8 mins or until the chicken is cooked through and the flavours are developed.



5. Serve up

Add **1 tsp sugar** to the curry and stir to combine. Taste, then season with **salt and pepper**. Divide the **onion rice** and **butter chicken** among bowls. Serve with the **drained pickled cucumber** and enjoy!



6. Kitchen 101

Scoring the outside of the cucumber doesn't just look pretty – it also helps the pickling liquid penetrate the cucumber.