

# DINNERLY



## Butter Chicken and Rice

Cook Once, Serve More!



35 minutes



4 Servings

Serve up more with our Feed A Crowd recipes! Using the same amount of meat but with more hearty ingredients like filling carbs and veggies, you can satisfy extra hungry tummies or keep something for tomorrow's lunch. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.



### WHAT WE SEND

- 2 x 150g jasmine rice
- 2 carrots
- 2 garlic cloves
- coriander
- chicken thigh fillets
- 50g Indian butter curry paste<sup>1</sup>
- 2 x 210g tomato puree
- 200ml coconut milk

### WHAT YOU NEED

- 1 tbs vegetable oil
- 1 tsp sugar

### TOOLS

- medium saucepan with lid
- medium deep frypan

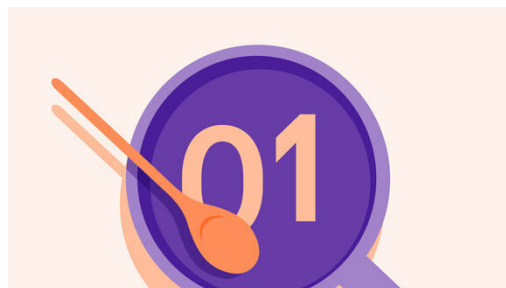
Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Cashew (1). May contain traces of other allergens.

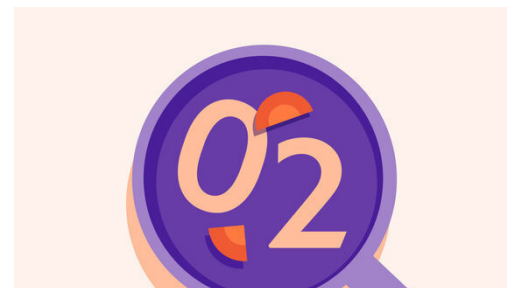
### NUTRITION PER SERVING

Energy 570kcal, Fat 18.7g, Carbs 74.5g, Protein 21.6g



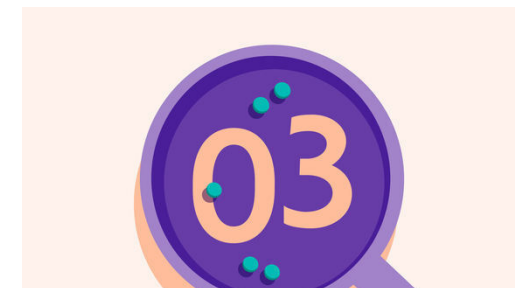
#### 1. Cook rice

Rinse the **rice** until the water runs clear. Put in a medium saucepan with **450ml water**, cover and bring to a simmer over medium heat. Reduce the 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.



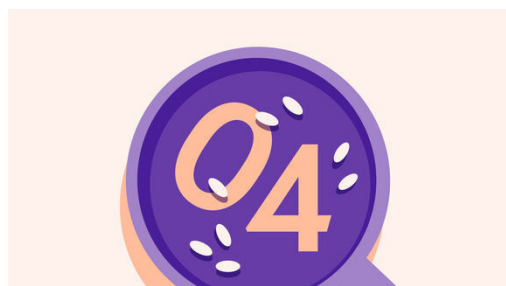
#### 2. Prep ingredients

Meanwhile, quarter the **carrots** lengthwise and thinly slice. Crush or finely chop **2 garlic cloves**. Reserve a few **coriander** sprigs, then coarsely chop the remaining leaves and finely chop the stems. Thinly slice the **chicken**.



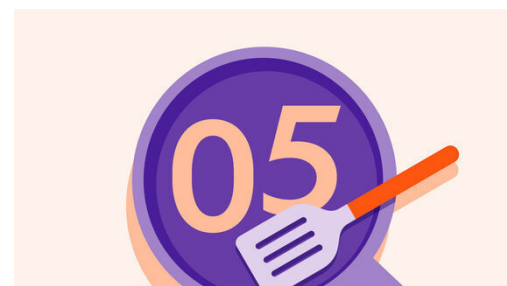
#### 3. Brown chicken

Heat **1 tbs vegetable oil** in a medium deep frypan over high heat. Cook the **chicken** and **carrot**, stirring, for 2-3 mins until starting to brown. Remove from the pan. Add the **garlic**, **coriander stems** and **curry paste** to the pan and cook over medium heat, stirring, for 30 secs or until fragrant.



#### 4. Simmer curry

Stir the **tomato puree** and **coconut milk** into the curry mixture and bring to a simmer (see Kitchen 101). Reduce the heat to medium and cook, stirring occasionally, for 13-15 mins until the sauce is starting to thicken. Stir in the **chicken**, **carrot** and **1 tsp sugar** and cook for 3-4 mins until the chicken is tender. Remove from the heat. Taste, then season with **salt** and **pepper**.



#### 5. Serve up

Add the **chopped coriander** to the rice and stir to combine. Divide the **coriander rice** and **butter chicken** among bowls, scatter with the **reserved coriander sprigs** and enjoy!



#### 6. Kitchen 101

Keep an eye on the curry when bringing it to a simmer; it's important it doesn't boil or the coconut milk may separate.