



UCCOOK

Fragrant Butter Chicken

with a buttery naan bread & tomato sambal

Hands-on Time: 30 minutes

Overall Time: 50 minutes

Fan Faves: Serves 3 & 4

Chef: Morgan Otten

Wine Pairing: Creation Wines | Creation Chardonnay

Nutritional Info

	Per 100g	Per Portion
Energy	592kJ	4465kJ
Energy	142kcal	1068kcal
Protein	7.3g	55g
Carbs	17g	131g
of which sugars	2.5g	19.1g
Fibre	1.3g	9.6g
Fat	4.4g	33.1g
of which saturated	1.9g	14.7g
Sodium	151mg	1141mg

Allergens: Sulphites, Gluten, Wheat, Cow's Milk, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
450g	600g	Free-range Chicken Mini Fillets
60ml	80ml	Spice & All Things Nice Indian Butter Chicken Curry Paste
225ml	300ml	White Basmati Rice <i>rinse</i>
2	2	Onions <i>peel & finely dice 1½ [2]</i>
2	2	Garlic Cloves
30ml	40ml	Butter Chicken Spice <i>(7.5ml [10ml] Turmeric, 15ml [20ml] Coriander & 7.5ml [10ml] Cumin Seeds)</i>
300ml	400ml	Tomato Passata
180ml	240ml	Fresh Cream
2	2	Tomatoes
3	4	Naan Breads

From Your Kitchen

Seasoning (salt & pepper)

Water

Sugar/Sweetener/Honey

Butter

Paper Towel

Oil (cooking, olive or coconut)

1. CHICKEN & RICE Pat the chicken dry with paper towel and cut into bite-sized pieces. Place the chicken in a bowl and toss with the curry paste. Season and set aside. Place the rice in a pot with 450ml [600ml] of salted water. Cover and bring to a boil. Simmer until the water has been absorbed, 8-10 minutes. Remove from the heat and steam, 8-10 minutes. Fluff with a fork and cover.

2. INTO THE PAN Place a pot over high heat with a drizzle of oil. When hot, fry the chicken until golden but not cooked through, 1-2 minutes (shifting occasionally). Remove from the pot and set aside.

3. START THE CURRY Peel and grate the garlic. Return the pot to medium heat with a drizzle of oil. Fry ¾ of the onion until soft, 4-5 minutes (shifting occasionally). Add the garlic and the butter chicken curry spice. Fry until fragrant, 1-2 minutes (shifting constantly). Add the tomato passata and 600ml [800ml] of water. Simmer until thickened, 15-20 minutes (stirring occasionally).

4. MAKE IT CREAMY Once the sauce has thickened, stir through the cream and simmer until starting to thicken, 7-8 minutes. In the final 1-2 minutes, add the fried chicken pieces. Loosen with a splash of water, if necessary. Add a sweetener (to taste) and season.

5. TOMATO SAMBAL Rinse and roughly dice the tomato. In a small bowl, combine the tomato, the remaining onion (to taste), a drizzle of olive oil, and seasoning.

6. NOW FOR THE NAAN Place a pan over medium heat with a drizzle of oil and a knob of butter. When hot, toast the naan breads until golden brown, 1-2 minutes per side. Cut into quarters.

7. HURRY WITH THE CURRY Bowl up the curry and side with the rice, the sambal, and the golden naans.