



# UCOOK

## UCOOK Ready-to-heat Butter Chicken

with white basmati rice & a sambal

It doesn't get quicker & easier than this, Chef! Simply heat up our signature decadent creamy butter chicken. All that's left to do is cook the rice, throw together a quick sambal, and toast the naan. Chop-chop!

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**Hands-on Time:** 10 minutes

**Overall Time:** 30 minutes

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**Serves:** 1 Person


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**Chef:** UCOOK

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 Quick & Easy

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 No paired wines

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## Ingredients & Prep

1	UCOOK Fragrant Butter Chicken
100ml	White Basmati Rice <i>rinsed</i>
1	Red Onion
1	Tomato
4g	Fresh Coriander
1	Fresh Chilli
10ml	Lemon Juice
1	Naan Bread

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Butter

**1. HEAT** See cooking instruction on Fragrant Butter Chicken packaging. When it's done heating, add seasoning, and stir.

**2. FLUFFY RICE** Place the rinsed rice in a pot with 200ml of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 8-10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff with a fork and cover.

**3. SAMBAL** Peel and dice  $\frac{1}{4}$  of the onion. Dice  $\frac{1}{2}$  the tomato. Rinse, pick, and roughly chop the coriander. Deseed and thinly slice the chilli. In a small bowl, add the onion (to taste), the tomatoes,  $\frac{1}{2}$  of the coriander, the sliced chilli (to taste), and lemon juice (to taste). Toss to combine and season.

**4. TOAST THE NAAN** Place a pan over medium heat with a drizzle of oil and a knob of butter. When hot, toast the naan until golden, 1-2 minutes per side.

**5. EATING TIME** Bowl up the curry and side with the rice, the sambal, and the golden naan. Garnish with the remaining coriander.

## Nutritional Information

Per 100g

Energy	696kJ
Energy	166kcal
Protein	6.9g
Carbs	20g
of which sugars	3g
Fibre	2.6g
Fat	5.9g
of which saturated	2.3g
Sodium	247mg

## Allergens

Gluten, Dairy, Allium, Wheat

Cook  
within  
4 Days