



UCOOK

UCOOK Ready-to-heat Butter Chicken

with naan bread & raita

Naan can compare with this meal, Chef. That's because you would expect straightforward flavours with a recipe this quick & easy, but be ready to be pleasantly surprised with intricate Indian flavours in the butter chicken, sided with a refreshing tomato sambal and buttery naan. The raita brings everything together for a palate-pleasing plate.

Hands-on Time: 15 minutes

Overall Time: 15 minutes

Serves: 2 People

Chef: UCOOK

Quick & Easy

 Creation Wines | Creation Chenin Blanc

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Ingredients & Prep

2	UCOOK Fragrant Butter Chicken
1	Onion <i>peel & roughly dice ½</i>
1	Tomato <i>rinse & roughly dice</i>
5g	Fresh Coriander <i>rinse & roughly chop</i>
20ml	Lemon Juice
5ml	Dried Chilli Flakes
2	Naan Breads
100ml	Raita

From Your Kitchen

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

1. MICROWAVE MAGIC Check to see that the butter chicken is fully thawed. Remove the sleeve from the container and peel off the plastic film. Microwave on high until completely heated through, 9 minutes (stirring halfway through heating).

2. A-SAMBAL THE SAMBAL While the butter chicken is heating through, prep the onion (to taste), the tomato, and the coriander as specified in the ingredient table. In a bowl, toss together the diced onion, the diced tomato, the chopped coriander, the lemon juice, the chilli flakes (to taste), and seasoning.

3. BUTTERY 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.

4. ENJOY Dish up the butter chicken. Side with the buttery naan, the tomato sambal, and the raita. YUM, Chef!



Chef's Tip

If you don't have an air-fryer, preheat the oven to 180°C. When hot, heat the butter chicken uncovered, 30-35 minutes.

Nutritional Information

Per 100g

Energy	581kJ
Energy	139kcal
Protein	7.2g
Carbs	12g
of which sugars	3.5g
Fibre	2.5g
Fat	6.5g
of which saturated	2.6g
Sodium	296mg

Allergens

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

Eat
Within
1 Day