



UCOOK

Leopard's Leap Velvety Butter Chicken

with almonds, coconut cream & a crispy poppadom

Get that smooth, aromatic butter chicken curry experience you've been craving. Thickened with coconut cream, loaded with spinach, flecked with fresh mint, and paired with nourishing brown basmati rice. This leaves for a dish that's as comforting as it is beautiful.

Hands-on Time: 40 minutes

Overall Time: 60 minutes

Serves: 4 People

Chef: Leopard's Leap Winery

 Fan Faves

 Leopard's Leap | Chenin Blanc

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Ingredients & Prep

300ml	Brown Basmati Rice
60ml	Spice & All Things Nice Butter Chicken Curry Paste
4	Free-range Chicken Breasts <i>pat dry & cut into bite-sized pieces</i>
40g	Almonds
2	Onions <i>peeled & finely diced</i>
4	Garlic Cloves <i>peeled & grated</i>
400g	Cooked Chopped Tomato
4	Poppadoms
400ml	Coconut Cream
80g	Spinach <i>rinsed</i>
15g	Fresh Mint <i>rinsed, picked & roughly chopped</i>
4	Spring Onions <i>finely sliced</i>

From Your Kitchen

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

1. GET THE BASMATI GOING Rinse the rice and place in a pot over a medium-high heat. Submerge in 800ml of salted water and pop on a lid. Once boiling, reduce the heat and simmer for 25-30 minutes until most of the water has been absorbed. Keep the lid on, remove from the heat, and set aside to steam for a further 10 minutes. Drain on completion if necessary and fluff up with a fork.

2. MARINATING & TOASTING In a large bowl, mix 2 tps of the curry paste and a drizzle of oil. Add the chicken pieces. Toss until coated, season, and set aside to marinate. Place the almonds in a pan over a medium heat. Toast for 3-5 minutes until golden brown, shifting occasionally. Remove from the pan on completion and set aside to cool.

3. THE CURRY BASE Place a pot for the curry over a medium heat with a drizzle of oil. When hot, fry the diced onion for 4-5 minutes until soft and translucent. Add the grated garlic and the remaining curry paste to taste. Fry for 30-60 seconds until fragrant, shifting constantly. Stir in the cooked chopped tomato and 200ml of water. Bring to a simmer, pop on a lid, and cook for 20-25 minutes until thickened, stirring occasionally.

4. GOLDEN POPPADOMS When the sauce has 5 minutes remaining, return the pan to a medium-high heat with enough oil to cover the base. When hot, fry the poppadoms for 30 seconds on one side. When starting to curl, use tongs or a spatula to flip and flatten out. Keep flipping and flattening until puffed up and golden. You may need to do this step in batches. Remove from the pan on completion and allow to drain on paper towel.

5. THINGS ARE ABOUT TO GET CREAMY... Once the sauce has thickened, stir through the coconut cream and chicken pieces. Replace the lid and simmer for 7-8 minutes until the chicken is cooked through, giving it a stir halfway. During the final minute, stir through the rinsed spinach until wilted. Season to taste and remove from the heat.

6. GRUB'S UP! Make a bed of nutty basmati and smother in creamy butter chicken curry. Garnish with the toasted almonds, chopped mint, and sliced spring onion. Scoop it up with the crispy poppadoms. Wow, Chef!



Chef's Tip

If you don't feel like frying the poppadoms, you can cook them in the microwave! Heat them one at a time in 10 second bursts. Do this until puffed up and crispy – about 30 seconds.

Nutritional Information

Per 100g

Energy	599kj
Energy	143kcal
Protein	8.9g
Carbs	14g
of which sugars	2.1g
Fibre	2g
Fat	5.8g
of which saturated	3.2g
Sodium	145mg

Allergens

Allium, Sulphites, Tree Nuts

Cook
within 3
Days