



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!


Hands-on Time: 15 minutes

Overall Time: 35 minutes

Serves: 3 People

Chef: UCOOK

 **Quick & Easy**

 **No paired wines**

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Ingredients & Prep

3	UCOOK Fragrant Butter Chicken
300ml	White Basmati Rice <i>rinsed</i>
1	Red Onion
2	Tomatoes
12g	Fresh Coriander
2	Fresh Chillies
30ml	Lemon Juice
3	Naan Breads

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 600ml 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 $\frac{3}{4}$ of the onion. Dice $1\frac{1}{2}$ of the tomatoes. Rinse, pick, and roughly chop the coriander. Deseed and thinly slice the chillies. 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