



SuperQuick Cheater Butter Chicken with Buttery Basmati Rice

Spicy

15 Minutes

Swap



Chicken Breasts
2 | 4

Customized Protein

+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Chicken Breast, Diced
310 g | 620 g



Indian Spice Mix
1 tbsp | 2 tbsp



Green Peas
56 g | 113 g



Tikka Sauce
½ cup | 1 cup



Basmati Rice
¾ cup | 1 ½ cup



Cilantro
7 g | 14 g



Mirepoix
113 g | 227 g



Cream
56 ml | 113 ml

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Unsalted butter, oil, salt, pepper

Cooking utensils | Large non-stick pan, measuring cups, measuring spoons, medium pot, strainer

1



Make rice and prep

- Before starting, add 1 ¼ cups (2 ½ cups) water and ⅛ tsp (¼ tsp) salt to a medium pot. Cover and bring to a boil over high heat.
- Wash and dry all produce.

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- Add **rice** and **peas** to the boiling water. Reduce heat to low.
- Cover and cook until **rice** is tender and liquid is absorbed, 12-14 min. Remove from heat.
- Set aside, still covered.
- Drain **chicken**. Spread out on a cutting board, then season with **Indian Spice Mix**, **salt** and **pepper**. (TIP: For less heat, use half the Indian Spice Mix!)

4



Finish and serve

- Fluff **rice** with a fork. Stir in **1 tbsp** (2 tbsp) **butter**.
- Divide **rice** between bowls.
- Top with **cheater butter chicken**.
- Tear **remaining cilantro** over top.

2



Cook veggies and chicken

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Sear, flipping once, until golden-brown on both sides, 1-2 min.
- Add **mirepoix** to the pan with **chicken**. Cook, stirring occasionally, until softened, 2-3 min.

3



Build sauce

- Reduce heat to medium.
- Add **tikka sauce**, **¼ cup** (½ cup) **water** and **cream**. Cook, stirring often, until thickened slightly and **chicken** is cooked through, 4-5 min.**
- Remove from heat. Add **1 tbsp** (2 tbsp) **butter**. Stir until **butter** is melted, then season with **salt** and **pepper**.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1 | Make rice and prep

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If you've opted to get **chicken breasts**, pat **chicken** dry with paper towels, then cut into 1-inch pieces. Continue with the recipe as written.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.