



# Butter Chicken Curry

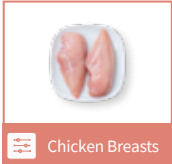
with Basmati Rice and Garlic Naan

Spicy 30 Minutes



**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Chicken Breasts



Chicken Thighs



Indian Spice Mix



Tikka Sauce



Yellow Onion



Garlic Puree



Roma Tomato



Basmati Rice



Naan Bread



Cream

HELLO TIKKA SAUCE

*This South Asian sauce is the perfect curry base!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, silicone brush, medium pot, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Chicken Breasts ♦	2	4
Indian Spice Mix 🌶️	1 tbsp	2 tbsp
Tikka Sauce	½ cup	1 cup
Yellow Onion	113 g	226 g
Garlic Puree	1 tbsp	2 tbsp
Roma Tomato	160 g	320 g
Basmati Rice	¾ cup	1 ½ cups
Naan Bread	2	4
Cream	56 ml	113 ml
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

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

## 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.*

## Contact

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## Cook rice

Add **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat. Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



## Cook curry

Add **tomatoes**, **onions**, **half the garlic puree** and **Indian Spice Mix** to the pan with **chicken**. Cook, stirring often, until **veggies** soften slightly, 2-3 min. Stir in **tikka sauce**, **cream** and **½ cup water** (dbl for 4 ppl). Season with **salt** and **pepper**, then stir to combine. Bring to a simmer. Once simmering, reduce heat to medium. Cook, stirring occasionally, until **sauce** is thickens slightly and **chicken** is cooked through, 9-12 min.\*\*



## Prep

While **rice** cooks, peel, then cut **onion** into ¼-inch pieces. Cut **tomatoes** into ¼-inch pieces.




## Bake garlic naan

While **curry** cooks, add **naan** to an unlined baking sheet. Brush with **1 tbsp oil** (dbl for 4 ppl) and **remaining garlic puree**. Season with **salt**. Bake in the **middle** of the oven until golden-brown, 2-4 min. (**TIP**: Keep your eye on them so they don't burn!)



## Sear chicken

While **rice** cooks, pat **chicken** dry with paper towels, then cut into 1-inch pieces. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden-brown, 2-3 min per side. (**NOTE**: Chicken will finish cooking in step 4.)

 **CUSTOM RECIPE**

If you've opted to get **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken thighs**.



## Finish and serve

When **curry** is done, remove the pan from heat, then stir in **3 tbsp butter** (dbl for 4 ppl). Fluff **rice** with a fork. Divide **rice** between bowls. Top with **curry**. Serve **garlic naan** on the side for dipping.

## Dinner Solved!