# **Butter Chicken**

A hint of spice

**Ready in 20 minutes** 

### What's in the kit

- Annabel's Go To Butter Curry Sauce
- Chicken breast
- Naan bread
- Potato
- Rice

### What else you need

- Salt and pepper
- Water

### **Optional extras**

- Baby spinach
- Fresh coriander
- Plain yoghurt







- RECIPE BY annabel langbein.

## **Butter Chicken**



We endeavour to supply your meal

ingredients may occasionally be substituted with a different item.

1<sup>1</sup>/<sub>2</sub> cups rice

1 large potato

500g Annabel's Go To

Butter Curry Sauce

400g chicken breast

salt and pepper

naan bread

water

kit exactly as shown. However, due to seasonality and supply issues some

Ingredients

### J)

### Ready in 20 minutes

### Method

If using optional ingredients, please read cooking method fully before starting to cook.

- 1. Preheat oven to 180°C conventional, 160°C fanbake.
- 2. Place rice in a large pot with 2 ¼ cups water and a little salt. Bring to a boil over a high heat, stir, then cover and reduce to lowest heat. Cook for 13 minutes then turn off the heat and allow to stand without lifting the lid.
- **3.** Dice potato into 1.5 cm pieces. Place in a medium pot with 1 cup water and a pinch of salt. Bring to a boil, cover, reduce heat to a simmer and cook for 8 minutes. Add Annabel's Go To Butter Curry Sauce and bring to a simmer.
- **4.** While vegetables are cooking, cut chicken into bite-size pieces (2-4cm) and season with salt and pepper. If using pre-diced chicken you will not need to cut it up.
- **5.** Add chicken to sauce, cover and simmer for 10 minutes or until chicken is fully cooked through. Check seasoning and adjust to taste with salt and pepper.
- **6.** While chicken is cooking, place naan bread on an ovenproof dish or tray. Heat for around 5 minutes.

#### **To Serve**

Fluff the rice with a fork. Divide between 4 bowls and top with the butter chicken. Serve the hot naan on the side. Enjoy!

### Optional

If using baby spinach, tip a bag of spinach into the curry just before serving and stir until wilted. Garnish with plain yoghurt and chopped coriander, if using.

NUTRITION INFORMATION		
Servings per package: 4		
Serving size: 470 g		
	Avg Quantity per Serving	Avg Quantity per 100 g
Energy	3420 kJ	727 kJ
Protein	36.0 g	7.7 g
Fat, total	18.9 g	4.0 g
- saturated	6.3 g	1.3 g
Carbohydrate	122.0 g	25.9 g
- sugars	12.9 g	2.7 g
Sodium	1370 mg	291 mg

Ingredients: Annabel's Go To Butter Curry Sauce (27%) [Crushed tomato, onions, tomato puree, cream (milk), sugar, garlic, modified starch (1442), ginger, salt, spices, food acid (260)], Potato, Chicken (21%), Rice, Naan Bread [Wheat flour, water, yoghurt (milk), canola oil, baking powder (raising agents 450, 500), sugar, salt, soy flour (with emulsifier (471), enzymes), preservative (202)].

May Contain Egg, Sesame, Tree Nuts, Fish, Peanuts, Crustacea

NUTRITION INFORMATION refers to the packaged meal and Net Weight refers to the weight of the bag. All ingredients and items within this meal kit are intended for use in the recipe supplied and are to be used as per the stated Use By date. Nutritional values can increase or decrease due to changes caused by the cooking process, the addition of optional ingredients and pantry items (such as salt) or the substitution of fresh produce.

Directions for use and storage conditions: Keep everything clean including hands and surfaces prior to eating. Wash all fruit and vegetables thoroughly. Separate raw and ready to eat foods during storage and preparation. Cook food thoroughly. Keep food at safe temperature and store ingredients between "C and 4"C.

SIMPLY DINNER FEEDS 4

Marketed by: Foodstuffs North Island Ltd. 35 Landing Drive, Mangere, Auckland 2022.

If you have any feedback or issues with your meal kit, please contact the store you purchased your Simply Dinner meal kit from