



# Patak's Chicken Korma and Spinach Curry with Garlic Butter Rice and Crispy Onions

Classic 20-25 Minutes • Mild Spice

5



Garlic Clove



Basmati Rice



Diced Chicken Breast



Coriander



Patak's Korma Paste



Chicken Stock Paste



Creme Fraiche



Mango Chutney



Baby Spinach



Crispy Onions

**Pantry Items**

Oil, Salt, Pepper, Butter

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep. Ingredients in **red** are hot!

## Cooking tools

Garlic press, saucepan, lid and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Garlic Clove**	4	5	6
Basmati Rice	150g	225g	300g
Diced Chicken Breast**	260g	390g	520g
Coriander**	1 bunch	1 bunch	1 bunch
Patak's Korma Paste <b>1) 2) 9)</b>	1 pot	1½ pots	2 pots
Chicken Stock Paste	10g	15g	20g
Crema Fraiche** <b>7)</b>	75g	120g	150g
Mango Chutney	40g	60g	80g
Baby Spinach**	40g	100g	100g
Crispy Onions <b>13)</b>	1 sachet	2 sachets	2 sachets

Pantry	2P	3P	4P
Butter*	30g	45g	60g
Water for the Rice*	300ml	450ml	600ml
Water for the Curry*	100ml	150ml	200ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving 525g	Per 100g 100g
Energy (kJ/kcal)	3178 /760	605 /145
Fat (g)	31.2	5.9
Sat. Fat (g)	17.8	3.4
Carbohydrate (g)	81.2	15.5
Sugars (g)	13.5	2.6
Protein (g)	41.5	7.9
Salt (g)	1.88	0.36

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**1)** Peanut **2)** Nuts **7)** Milk **9)** Mustard **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## 1 Make the Garlic Rice

Peel and grate the **garlic** (or use a garlic press). Pop a deep saucepan (with a tight-fitting lid) on medium heat. Melt in the **butter** (see pantry for amount).

Once melted, add **half** the **garlic** and stir-fry for 30 secs. Stir in the **rice** until coated, 1 min.

Add **¼ tsp salt** and the **water for the rice** (see pantry for amount). Bring to the boil, then turn the heat down to medium and cover with the lid.

Leave to cook for 10 mins, then remove the pan from the heat (still covered) and leave to the side for another 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



## 4 Bring on the Patak's Flavour

Once the **chicken** has browned, add the **Patak's Korma Paste** (see ingredients for amount) and the remaining **garlic**. Stir-fry for 30 secs.

Stir in the **water for the curry** (see pantry for amount) and **chicken stock paste**. Bring to the boil, then lower the heat so the **sauce** simmers gently.

Simmer until the **chicken** is cooked through, 5-6 mins. **IMPORTANT:** *The chicken is cooked when no longer pink in the middle.*



## 2 Fry the Chicken

While the **rice** cooks, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **diced chicken** to the pan and season with **salt** and **pepper**.

Cook until browned all over, 5-6 mins. Turn occasionally. **IMPORTANT:** *Wash your hands and equipment after handling raw chicken and its packaging.*



## 5 Finishing Touches

Once the **chicken** is cooked and the **sauce** has thickened, stir in the **crema fraiche** and **mango chutney**.

Add the **spinach** to the pan a handful at a time until wilted and piping hot, 1-2 mins.

Remove from the heat. Taste and season with **salt** and **pepper** if needed.



## 3 Finish your Prep

While the **chicken** fries, roughly chop the **coriander** (stalks and all).



## 6 Serve Up

Share the **garlic butter rice** between your serving bowls and spoon over the **Patak's Korma curry**. Garnish with the **coriander** and **crispy onions** to finish. **Enjoy!**