



# Windmill Recipe Test 4: Windmill420383-1 with Basmati Rice and Coriander

Ultimate 35-40 Minutes • Mild Spice

36



Basmati Rice



Garlic Clove



Coriander



Diced Chicken Breast



Korma Curry Paste



North Indian Style Spice Mix



Tomato Puree



Chicken Stock Paste



Creme Fraiche



Plain Naans



Unsalted Butter

#### Pantry Items

Oil, Salt, Pepper, Sugar

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Saucepan, lid, garlic press, frying pan and baking tray.

## Ingredients

Ingredients	2P	3P	4P
Basmati Rice	150g	225g	300g
Garlic Clove**	2	3	4
Coriander**	1 bunch	1½ bunches	2 bunches
Diced Chicken Breast**	260g	390g	520g
Korma Curry Paste <b>9)</b>	50g	75g	100g
North Indian Style Spice Mix	1 sachet	1 sachet	2 sachets
Tomato Puree	30g	45g	60g
Chicken Stock Paste	10g	15g	20g
Creme Fraiche** <b>7)</b>	150g	225g	300g
Plain Naans <b>7) 13)</b>	2	3	4
Unsalted Butter** <b>7)</b>	2g	3g	4g

Pantry	2P	3P	4P
Water for the Rice*	300ml	450ml	600ml
Water for the Sauce*	150ml	200ml	250ml
Sugar*	1 tsp	1½ tsp	2 tsp

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

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	697g	100g
Energy (kJ/kcal)	4841/1157	695/166
Fat (g)	42.2	6.1
Sat. Fat (g)	17.8	2.6
Carbohydrate (g)	138.4	19.9
Sugars (g)	12.6	1.8
Protein (g)	53.8	7.7
Salt (g)	3.73	0.54

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

## Allergens

**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, cereals containing 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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### Get the Rice On

Pour the **water for the rice** (see pantry for amount) into a medium saucepan with a tight-fitting lid.

Stir in the rice with  $\frac{1}{4}$  tsp salt and bring to the boil. Once boiling, 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).



### Warm the Naans

If you don't have a toaster, heat your oven to 220°C/200°C fan/gas mark 7 for the **naans** while the **sauce** simmers.

When the **curry** has 5 mins left to cook, cut the **naans** in half widthways, then put in your toaster until golden.

If you're using the oven, put the **naans** onto a baking tray. Sprinkle with a **little water** and pop them into the oven to warm through, 2-3 mins.



### Fry the Chicken

Meanwhile, peel and grate the **garlic** (or use a garlic press).

Roughly chop the **coriander** (stalks and all).

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **diced chicken** and season with **salt** and **pepper**. Fry until browned all over, 5-6 mins. Turn occasionally. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.



### Bring on the Butter

Once the **sauce** has thickened and the **chicken** is cooked, vigorously stir in **two thirds** of the **butter** until melted.

Taste and season with **salt** and **pepper** if needed.



### Curry Up

Once the **chicken** is browned, stir in the **garlic**, **korma curry paste** and **North Indian style spice mix**. Cook for 1 min.

Add the **tomato puree**, **chicken stock paste**, **creme fraiche**, **water for the sauce** and **sugar** (see pantry for both amounts). Stir together, then bring to the boil.

Lower the heat and simmer gently until the **sauce** has thickened and the **chicken** is cooked through, 8-10 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



### Serve

When everything's ready, fluff up the **rice** with a fork and share between your bowls.

Top with your **ultimate butter chicken**. Spread the remaining **butter** over the **naans** and serve them alongside.

Finish with a scattering of the **coriander**.

### Enjoy!