



# Ultimate Creamy Chicken Korma and Basmati Rice

with Green Chilli and Buttery Naan

Ultimate 35-40 Minutes

36



Basmati Rice



Garlic Clove



Tomato Puree



Korma Curry Paste



Diced British Chicken Breast



Chicken Stock Paste



Green Chilli



Creme Fraiche



Cashew Butter



Plain Naans

**Pantry Items**

Oil, Salt, Pepper, Sugar, 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

Saucepan, lid, garlic press and baking tray.

## Ingredients

Ingredients	2P	3P	4P
Basmati Rice	150g	225g	300g
Garlic Clove**	2	3	4
Tomato Puree	30g	45g	60g
Korma Curry Paste <b>9)</b>	50g	75g	100g
Diced British Chicken Breast**	240g	390g	480g
Chicken Stock Paste	10g	15g	20g
Green Chilli**	½	¾	1
Crema Fraiche** <b>7)</b>	75g	120g	150g
Cashew Butter <b>2)</b>	30g	45g	60g
Plain Naans <b>7)</b> <b>13)</b>	2	3	4
Pantry	2P	3P	4P
Water for the Rice*	300ml	450ml	600ml
Sugar*	1 tsp	1½ tsp	2 tsp
Water for the Curry*	125ml	180ml	250ml
Butter*	20g	30g	40g

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

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	<b>667g</b>	<b>100g</b>
Energy (kJ/kcal)	4975/1189	746/178
Fat (g)	44.7	6.7
Sat. Fat (g)	16.4	2.5
Carbohydrate (g)	137.2	20.6
Sugars (g)	11.6	1.7
Protein (g)	55.7	8.4
Salt (g)	3.82	0.57

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

## Allergens

**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, mollusc, 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. Be careful when adding water to hot pans while cooking.

## Contact

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## Cook the Rice

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

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

Stir in the **rice** and **¼ 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).



## Simmer the Sauce

Remove the lid from the **curry** and stir in the **creme fraiche** and **cashew butter** until well combined.

Bring to the boil, then simmer for 2-3 mins more.



## Curry Up

Meanwhile, peel and grate the **garlic** (or use a garlic press). Heat a drizzle of **oil** in a large saucepan on medium heat.

Once hot, add the **garlic**, **tomato puree** and **korma curry paste**. Cook until fragrant, 2-3 mins.

Stir in the **chicken**, **chicken stock paste**, **sugar** and **water for the curry** (see pantry for both amounts). Bring to the boil, then turn the heat down and cover with a lid.

Simmer until the **chicken** is cooked and the **sauce** has thickened, 12-15 mins. **IMPORTANT:** *Wash your hands and equipment after handling raw chicken and its packaging. It's cooked when no longer pink in the middle.*



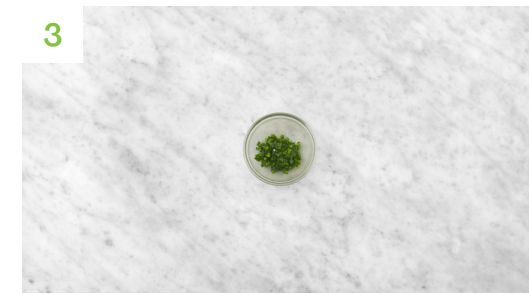
## Bring on the Naans

Meanwhile, 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.

Once warmed, spread the **butter** (see pantry for amount) over the **naans**.

When everything's ready, taste and season your **curry** with **salt** and **pepper** if needed. Add a splash of **water** if it's a little too thick.



## Prep the Chilli

Meanwhile, halve the **green chilli** lengthways, deseed, then finely chop.



## Finish and Serve

Share the **rice** between your bowls and top with your **ultimate creamy chicken korma**.

Scatter over the **green chilli** (careful, it's hot).

Serve your **buttery naans** alongside.

Enjoy!