



Ultimate Butter Chicken and Buttery Naan

with Basmati Rice and Crispy Shallots

36

Ultimate 35-40 Minutes



-  Echalion Shallot
-  Basmati Rice
-  Garlic Clove
-  Diced Chicken Breast
-  North Indian Style Spice Mix
-  Tomato Puree
-  Chicken Stock Paste
-  Creme Fraiche
-  Plain Naan Breads
-  Unsalted Butter

Pantry Items
Oil, Salt, Pepper, Plain Flour

Before you start

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

Cooking tools

Frying pan, bowl, kitchen paper, saucepan, lid and garlic press.

Ingredients

Ingredients	2P	3P	4P
Echalion Shallot**	1	1	2
Basmati Rice	150g	225g	300g
Garlic Clove**	2	3	4
Diced Chicken Breast**	260g	390g	520g
North Indian Style Spice Mix	1 sachet	1 sachet	2 sachets
Tomato Puree	30g	45g	60g
Chicken Stock Paste	10g	15g	20g
Creme Fraiche** 7)	150g	225g	300g
Plain Naan Breads 7) 13)	2	3	4
Unsalted Butter** 7)	30g	40g	60g
Pantry	2P	3P	4P
Plain Flour*	½ tbsp	¾ tbsp	1 tbsp
Water for the Rice*	300ml	450ml	600ml
Water for the Sauce*	150ml	200ml	250ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	482g	100g
Energy (kJ/kcal)	5017 / 1199	1040 / 249
Fat (g)	48.8	10.1
Sat. Fat (g)	24.8	5.1
Carbohydrate (g)	135.0	28.0
Sugars (g)	9.0	1.9
Protein (g)	53.6	11.1
Salt (g)	2.27	0.47

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

Allergens

7) Milk 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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Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

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Crisp the Shallots

Halve, peel and thinly slice the **shallot**.

Pour enough **oil** into a large frying pan to cover the bottom, then pop it on medium heat.

Put the **flour** (see pantry for amount) into a bowl and season with **salt** and **pepper**. Separate the **shallot slices**, then add them to the **flour** and toss to coat.

Once the **oil** is hot, add the **shallot** and fry in batches until golden and crispy, 2-4 mins. Turn once or twice, then transfer to some kitchen paper to absorb any excess **oil**. **TIP:** Check if the oil is hot enough by adding one shallot slice - if it sizzles, it's ready.



Simmer Time

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.

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.



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** 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).

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



Warm the Naans

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.

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.



Bring on the Curry

Discard the **oil** from the **shallot** pan. Pop back on medium high heat with a drizzle of **oil**.

Once hot, add the **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.

Stir in the **garlic** and **North Indian style spice mix** and cook for 1 min.

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



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 **crispy shallots**.

Enjoy!