

# Ultimate Butter Chicken and Garlic Naan

with Basmati Rice and Crispy Shallots

Ultimate

35-40 Minutes • Mild Spice







**Echalion Shallot** 



Basmati Rice

Coriander

Tomato Puree

Chicken Stock

Paste





Garlic Clove







Breast



North Indian Style Spice Mix



**Unsalted Butter** 



Breads



Creme Fraiche

### 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, garlic press and baking tray.

#### Ingredients

2P	3P	4P
1	1	2
150g	225g	300g
2	3	4
1 bunch	1 bunch	1 bunch
260g	390g	520g
30g	45g	60g
2 sachets	2 sachets	4 sachets
10g	15g	20g
30g	40g	60g
2	3	4
150g	225g	300g
2P	3P	4P
½ tbsp	¾ tbsp	1 tbsp
300ml	450ml	600ml
150ml	200ml	250ml
	1 150g 2 1 bunch 260g 30g 2 sachets 10g 30g 2 150g 2 150g 2P ½ tbsp 300ml	1 1 150g 225g 2 3 1 bunch 1 bunch 260g 390g 30g 45g 2 sachets 2 sachets 10g 15g 30g 40g 2 3 150g 225g 2P 3P ½ tbsp 34 tbsp 300ml 450ml

## Nutrition

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

Typical Values	Per serving	Per 100
for uncooked ingredient	482g	100g
Energy (kJ/kcal)	4899 /1171	1016 /243
Fat (g)	46.0	9.6
Sat. Fat (g)	24.5	5.1
Carbohydrate (g)	134.8	28
Sugars (g)	10.7	2.2
Protein (g)	52.0	10.8
Salt (g)	2.41	0.5

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





## Make the Crispy 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.



#### **Butter the Naans**

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.

While the **sauce** simmers, combine the remaining **garlic** and a **third** of the **butter** in a small bowl. Season with **salt** and **pepper**.

Pop the **naans** on a baking tray and spread over the **flavoured butter**. Set aside for later.

In another small bowl, mix **half** the **coriander** with the **crispy shallots** and set aside.



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



# **Finishing Touches**

When the **curry** has 5 mins left to cook, pop the **naans** into the oven to warm through, 2-3 mins.

Once the **sauce** has thickened and the **chicken** is cooked, stir through the remaining **coriander**, then vigorously stir in the remaining **butter** until melted.

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



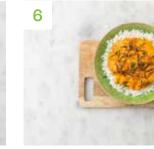
## Start your Curry

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** and serve the **garlic naans** alongside.

Finish with a scattering of the **crispy shallots**.

Enjoy!

