

# MARLEY SPOON



## Butter Chicken

with Coconut Basmati Rice



20-30min



2 Portions

A traditional butter chicken requires chicken pieces on the bone to be simmered for a lengthy period of time until the meat is tender and almost falling off the bone, but we've skipped a few things here and there and substituted a few items to create a super speedy version. Don't worry, it still tastes just as good!



## What we send

- shredded coconut
- basmati rice
- spice mix
- free-range chicken breast fillet
- 1 green chilli, 2 garlic cloves, ginger and coriander
- coconut milk
- chopped tomatoes
- green beans

## What you'll require

- salt
- sugar
- vegetable oil

## Utensils

- grater
- large frypan
- medium saucepan
- sieve
- Our veggies come straight from the farm, so please wash them before cooking.

## Cooking tip

When cooking basmati rice, use at least 1L (4 cups) water so that there is always enough water while cooking as it will evaporate.

## Allergens

May contain traces of allergenic ingredients.

## Nutrition per serving

Energy 755.0kcal, Fat 25.8g, Proteins 47.5g, Carbs 78.9g



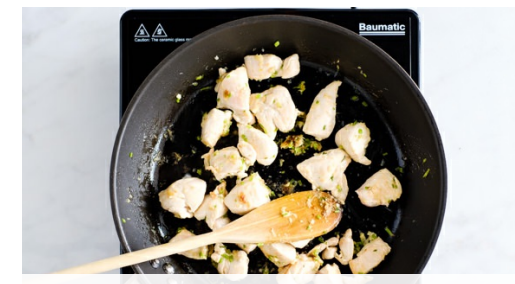
### 1. Cook rice

Bring a medium saucepan of water to the boil (see cooking tip). Wash the **rice** under cold water. Add the rice and **shredded coconut** to the saucepan of boiling water for 12 mins. Drain, set aside and keep warm.



### 2. Prepare ingredients

Pick the **coriander** leaves and finely chop stems. Peel and finely grate the **ginger**. Finely chop the **garlic**. Slice the **green chilli** (deseed for less heat if you prefer). Trim the **green beans** and cut in half. Cut the **chicken** into 3cm cubes.



### 3. Cook aromatics

Heat 1 tbs **oil** in a large frypan over high heat and add **garlic, coriander stems** and **ginger**. Fry for 30 secs then add **chicken** and cook for 3-4 mins, turning occasionally until golden brown.



### 4. Add spice mix and tomato

Add the **spice mix** and ½ tsp **sea salt**. Cook for 1 min or until fragrant. Stir in ⅔ of the can of **chopped tomatoes** (save remainder for another use) and 1 tsp **sugar** and use a wooden spoon to scrape the base of the pan. Bring to the boil then reduce heat and cook for a further 4-5 mins until the sauce has reduced slightly.



### 5. Cook curry

Add the **coconut milk** and simmer uncovered, for 6-7 mins until mixture reduces slightly.



### 6. Add beans

Add the **beans** to the **chicken** and cook for 3 mins or until chicken is cooked through and sauce has thickened. Check seasoning (add a pinch of **sea salt** if necessary). Serve **butter chicken** over **rice** and garnish with **coriander leaves** and **chilli**.