

MARLEY SPOON



Makhani Chicken

with Cumin Rice



20-30min



2 Portions

This delicious Indian dish is also better known as butter chicken, a favourite curry among kids and adults alike. We've popped our chicken under a searing hot grill until it's lovely and charred and then stirred it into the unctuous curry sauce, this gives the dish a light, smoky flavour.

What we send

- chopped tomatoes
- basmati rice
- cumin seeds
- Greek-style yoghurt ⁷
- garam masala
- coriander
- onion
- free-range chicken breast fillet
- ginger
- garlic

What you'll require

- butter ⁷
- salt and pepper

Utensils

- foil
- grater
- medium frypan
- oven tray
- sieve
- small saucepan

- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 785.0kcal, Fat 32.4g, Proteins 47.9g, Carbs 73.4g



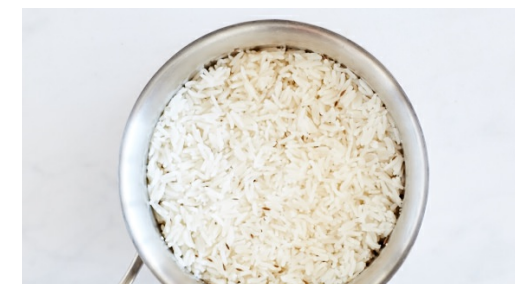
1. Prepare ingredients

Finely grate the **garlic**. Peel and finely grate the **ginger**. Coarsely chop the **onion**. Pick the **coriander** leaves and coarsely chop (reserve a few leaves for garnish). Finely chop the coriander roots and stems. Cut the **chicken** into bite-sized pieces.



2. Marinate chicken

Place half of the **garlic** and **ginger** in a dish with half the **garam masala**, a pinch of **salt and pepper** and 2 tbs **yoghurt**. Stir until well combined then add the **chicken** and toss to coat.



3. Cook rice

Rinse the **rice** in a sieve under running water. Shake dry. Place in a small saucepan with 1 tsp **cumin seeds**, ½ tsp **salt** and 350ml water. Bring to the boil then cover and simmer gently over very low heat for 10-12 mins until the rice is tender and the water is absorbed. Turn off the heat and rest for 5 mins.



4. Make sauce

Preheat oven grill to high. Melt 20g **butter** in a medium frypan over medium heat. Cook **onion** for 5 mins or until beginning to soften. Add remaining **garlic, ginger, garam masala, cumin seeds**, and the **coriander stems and roots**. Stir for 2 mins. Stir in **tomatoes** and 125ml (½ cup) water. Season and bring to a simmer. Cook for 10 mins or until slightly thickened.



5. Chargrill chicken

Meanwhile, place the **chicken** on a foil-lined oven tray and cook under the grill for 6 mins, turning once, until charred. Transfer the chicken to the **tomato mixture** along with the remaining **yoghurt**. Simmer for 2 mins or until the chicken is cooked and sauce has thickened.



6. Get ready to serve

Remove the pan from the heat and stir in 20g chopped **butter**. Use a fork to fluff the chopped **coriander** through the **rice**. Serve topped with the **chicken** and garnish with the reserved whole coriander leaves.