



# INDIAN-STYLE BUTTER CHICKEN

with Chicken Thighs, Rice & Cheesy Garlic Flatbreads

## INGREDIENTS

4 PERSON | 8 PERSON

-  **1½ Cups | 3 Cups**  
Jasmine Rice
-  **¼ oz | ½ oz**  
Cilantro
-  **2 tsp | 4 tsp**  
Garlic Powder
-  **20 oz | 40 oz**  
Diced Chicken Thighs
-  **2 tsp | 4 tsp**  
Garam Masala
-  **1 TBSP | 2 TBSP**  
Curry Powder
-  **2 | 4**  
Tomato Paste
-  **2 | 4**  
Veggie Stock Concentrates
-  **1 oz | 2 oz**  
Vidalia Onion Paste
-  **2 | 4**  
Chicken Stock Concentrates
-  **4 oz | 8 oz**  
Cream Sauce Base  
Contains: Milk
-  **2 | 4**  
Pitas  
Contains: Sesame, Wheat
-  **½ Cup | 1 Cup**  
Mozzarella Cheese  
Contains: Milk
-  **4 TBSP | 8 TBSP**  
Yogurt  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

HELLO

**BIG BATCH**

This hearty crowd-pleaser feeds double the folks—perfect for a family dinner + leftovers!

Flip over to learn what to do with any extra helpings.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 910





## FLAVOR SAVOR

Refrigerate any leftover butter chicken, rice, and cheesy garlic flatbreads in airtight containers. Reheat in the microwave until warmed through, 2-3 minutes.

## BUST OUT

- Medium pot
- Large pan
- Small bowl
- Baking sheet
- Plastic wrap
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (5 TBSP | 10 TBSP)  
Contains: Milk

## MORE IS MORE

If you're on a 6-person plan you will have enough ingredients to make 12 servings. Simply triple the amounts in the recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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### 1 COOK RICE

- **Wash and dry produce.**
- In a medium pot (**large pot for 8 servings**), combine **rice**, **2¼ cups water (4½ cups for 8)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer.
- Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



### 4 MAKE SAUCE

- Add **garam masala**, **curry powder**, and **remaining garlic powder** to pan with **chicken**. Cook, stirring, until fragrant, 30 seconds.
- Add **tomato paste**, **Vidalia onion paste**, **veggie stock concentrates**, and **chicken stock concentrates**. Cook, stirring, until chicken is evenly coated, 30 seconds.
- Add **cream sauce base** and **¾ cup water (1¼ cups for 8 servings)**. Stir to combine. Cook, stirring occasionally, until sauce has thickened, 2-3 minutes. Remove from heat.
- Add **3 TBSP butter** and **½ tsp sugar (6 TBSP butter and 1 tsp sugar for 8)**; stir until butter has melted. Cover to keep warm.



### 2 PREP & MAKE GARLIC BUTTER

- While rice cooks, place **2 TBSP butter (4 TBSP for 8 servings)** in a small microwave-safe bowl; cover with plastic wrap. Microwave until melted, 30 seconds. Add **half the garlic powder (you'll use the rest later)** and stir to combine. Set aside.
- Roughly chop **cilantro**.



### 5 MAKE GARLIC FLATBREADS

- Adjust rack to top position and heat broiler to high. Place **pitas** on a baking sheet. Spoon **garlic butter** over tops and sprinkle with **mozzarella**.
- Broil **garlic pitas** until cheese melts and pitas are toasted, 3-4 minutes. **TIP: The broiler is a powerful tool! Keep an eye on the pitas to prevent them from burning.**



### 3 COOK CHICKEN

- Open package of **chicken\*** and drain off any excess liquid. Heat a **large drizzle of oil** in a large, preferably high-sided, pan over medium-high heat (**use a second large pot for 8 servings**). Add chicken in a single layer and season with **salt** and **pepper**. Cook, stirring occasionally, until browned and cooked through, 6-8 minutes (**8-10 minutes for 8**).
- Reduce heat to medium.



### 6 FINISH & SERVE

- Quarter **cheesy garlic flatbreads**.
- Fluff **rice** with a fork. Divide rice between bowls and top with **butter chicken**. Drizzle with **yogurt**. Garnish with **cilantro**. Serve with cheesy garlic flatbreads on the side.

\*Chicken is fully cooked when internal temperature reaches 165°.