



DIY Butter Chicken

with Basmati Rice and Peas

Family

30 Minutes



Chicken Tenders



Basmati Rice



Green Peas



Indian Spice Mix



Sour Cream



Tomato Sauce



Onion, chopped



Ginger



Cilantro



Garlic

HELLO CREAMY

A final stir through of butter adds the creamy element to this awesome dish.

Start here

Before starting, wash and dry all produce.

Bust Out

Measuring spoons, zester, medium pot, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Tenders	340 g	680 g
Basmati Rice	¾ cup	1 ½ cup
Green Peas	56 g	113 g
Indian Spice Mix	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Tomato Sauce	4 tbsp	8 tbsp
Onion, chopped	56 g	113 g
Ginger	30 g	60 g
Cilantro	7 g	7 g
Garlic	6 g	12 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Cook rice

Bring **1 ¼ cups water** (dbl for 4 ppl) and **1 tbsp butter** (dbl for 4 ppl) to a boil in a covered medium pot. Add **rice** to the pot of **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



Cook chicken

While the rice cooks, pat the **chicken tenders** dry with paper towels. Season with **half the Indian Spice Mix**, then **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then the **chicken** and **onions**. Cook, until golden-brown and cooked through, 5-6 min. **** (NOTE: Don't overcrowd the pan; cook chicken and onions in 2 batches for 4 ppl, using 1 tbsp oil for each batch!)**



Prep

While the **chicken and onions** cook, roughly chop the **cilantro**. Peel, then finely mince or grate **1 tbsp ginger** (dbl for 4 ppl). Peel, then grate or mince the **garlic**.



Make sauce

Reduce the heat to medium. Add the **garlic**, **ginger**, **tomato sauce** and **remaining Indian Spice Mix**. Cook, stirring often, until fragrant, 30 sec-1 min. Add **¼ cup water** (dbl for 4 ppl). Cook, stirring often, until sauce thickens slightly, 3-4 min. Remove pan from heat.



Finish sauce

Stir in the **sour cream**, **peas** and **1 tbsp butter** (dbl for 4 ppl). Stir often, until the **butter** melts and **peas** are warmed through. Season with **salt** and **pepper**.



Finish and serve

Fluff the **rice** with a fork. Season with **salt** and stir in **half the cilantro**. Divide the **rice** between bowls. Top with the **butter chicken**. Sprinkle the **remaining cilantro** over top.

Dinner Solved!