

Creamy Indian Chicken Curry

with Sweet Potato & Basmati Rice

KID FRIENDLY

Grab your meal kit with this number

14



Sweet Potato



Brown Onion



Basmati Rice



Garlic



Green Beans



Chicken Thigh



Ginger Paste



Tomato Paste



Mumbai Spice Blend



Thickened Cream



Greek-Style Yoghurt




Chicken Thigh



Chicken Breast

Prep in: 15-25 mins
Ready in: 35-45 mins

 Eat Me Early

Roasted sweet potato and baby spinach join tender chicken in a mild, creamy curry that's a delight for the senses. We've also added zingy ginger and cooling yoghurt to deliver a meal that's sure to be a new favourite.

Pantry items

Olive Oil, Brown Sugar, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	1	2
brown onion	½	1
basmati rice	1 medium packet	1 large packet
garlic	1 clove	2 cloves
green beans	1 small packet	1 medium packet
chicken thigh	1 medium packet	2 medium packets OR 1 large packet
ginger paste	½ medium packet	1 medium packet
tomato paste	1 medium packet	1 large packet
Mumbai spice blend	1 medium sachet	1 large sachet
water*	1½ tbs	3 tbs
thickened cream	1 medium packet	2 medium packets
brown sugar*	½ tbs	1 tbs
butter*	20g	40g
Greek-style yoghurt	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3806kJ (910Cal)	603kJ (144Cal)
Protein (g)	44.3g	7g
Fat, total (g)	38.5g	6.1g
- saturated (g)	17.9g	2.8g
Carbohydrate (g)	94.9g	15g
- sugars (g)	24.3g	3.8g
Sodium (mg)	763mg	121mg
Dietary Fibre (g)	16.1g	2.5g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Roast the sweet potato

- Preheat oven to **240°/220°C fan-forced**. Cut **sweet potato** into bite-sized chunks. Peel and roughly chop **brown onion**.
- Place **sweet potato** and **onion** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat. Roast until tender, **20-25 minutes**.

Little cooks: Help toss the sweet potato!

3



Cook the curry

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **chicken** and **green beans**, tossing occasionally, until browned and cooked through (when no longer pink inside), **5-6 minutes**. Transfer to a bowl.
- Return pan to medium-high heat with another drizzle of **olive oil**. Cook **ginger paste** (see ingredients), **garlic**, **tomato paste** and **Mumbai spice blend**, stirring, until fragrant, **1 minute**. Stir in the **water**, **thickened cream**, the **brown sugar** and a generous pinch of **salt**.
- Remove from heat, then return **chicken** and **green beans** to the pan. Stir in the **butter** and **roasted sweet potato**. Cook until combined, **1 minute**.

CUSTOM OPTIONS



DOUBLE CHICKEN THIGH

Follow method above, cooking in batches if necessary.



SWAP TO CHICKEN BREAST

Cut into bite-sized pieces. Cook until cooked through, 4-6 minutes.

2



Cook the rice & get prepped

- While the sweet potato is roasting, boil the kettle.
- Half-fill a medium saucepan with the boiled water. Add **basmati rice** and a pinch of **salt**, then cook, uncovered, over high heat until tender, **12 minutes**.
- Drain, then cover to keep warm.
- Meanwhile, finely chop **garlic**. Trim **green beans**. Cut **chicken thigh** into 2cm chunks.

4



Serve up

- Divide basmati rice between bowls. Top with creamy Indian chicken curry.
- Serve with a dollop of **Greek-style yoghurt**. Enjoy!

Little cooks: Add the finishing touch by dolloping over the yoghurt!

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

