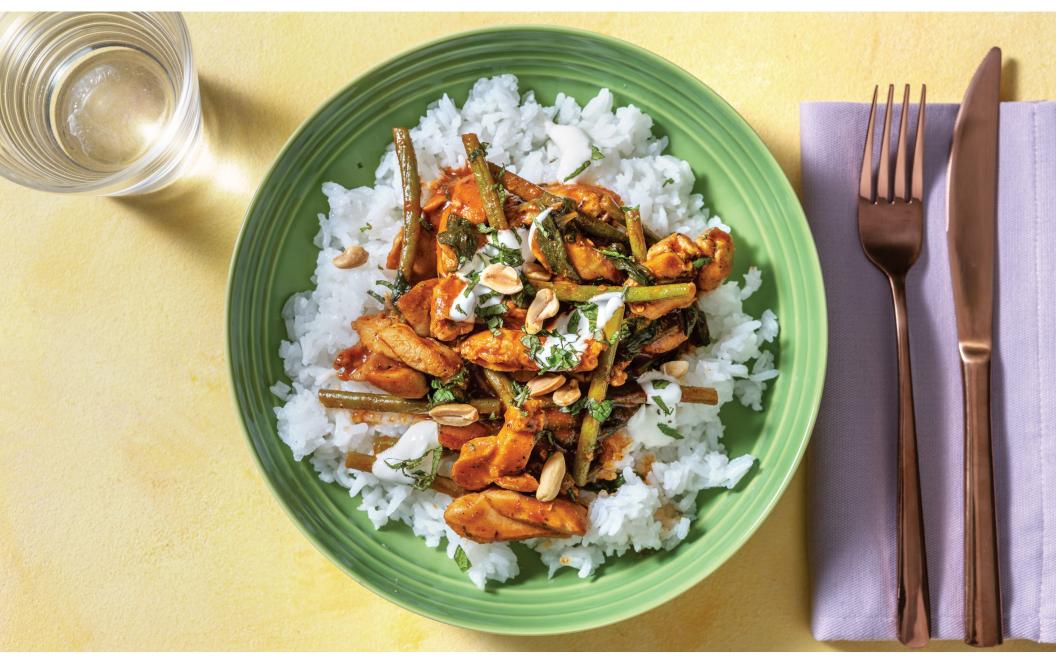


# Butter Chicken Curry with Roasted Peanuts

FRESH & FAST Box to plate: 15 mins Eat me early

Grab your Fresh & Fast Meal Kit



## Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

#### You'll need

(along with the basics)



### 1. Sizzle



**Chicken Thigh** 

Strips



**Mumbai Spice** 

Blend



Trimmed Green Beans



**Garlic Paste** 



Tomato Paste

### 2. Stir





Tandoor Curry Sauce

Baby Spinach Leaves

## 3. Zap





Microwaveable Basmati Rice

Greek-Style Yoghurt





**Roasted Peanuts** 

ıts

### From the pantry



Pan



Salt & Donne

### From the cool pouch

	2P	4P
Chicken Thigh Strips	1 pkt	2 pkts
Trimmed Green Beans	1 pkt	2 pkts
Garlic Paste	1 pkt	2 pkts
Tandoor Curry Sauce	1 medium pkt	2 medium pkts
Greek-Style Yoghurt	<b>1 pkt</b> (100g)	<b>1 pkt</b> (200g)

- Heat olive oil in a frying pan over high heat
- Cook chicken and spice blend, tossing, until browned, 2-3 mins
- Add beans and toss until softened,
  4-5 mins
- Stir in garlic paste and tomato paste. Cook until fragrant, 1 min

- Remove pan from heat
- Add curry sauce and baby spinach and stir until bubbling and wilted,
   1 min
- · Season to taste

- Microwave rice until steaming,
  2-3 mins
- Plate up rice and butter chicken and top with yoghurt
- Serve sprinkled with **peanuts** and torn **mint**

### 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.





