



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

BUTTER CHICKEN CURRY WITH BASMATI RICE



PREP
5 min



COOK
25 min



SERVES
4

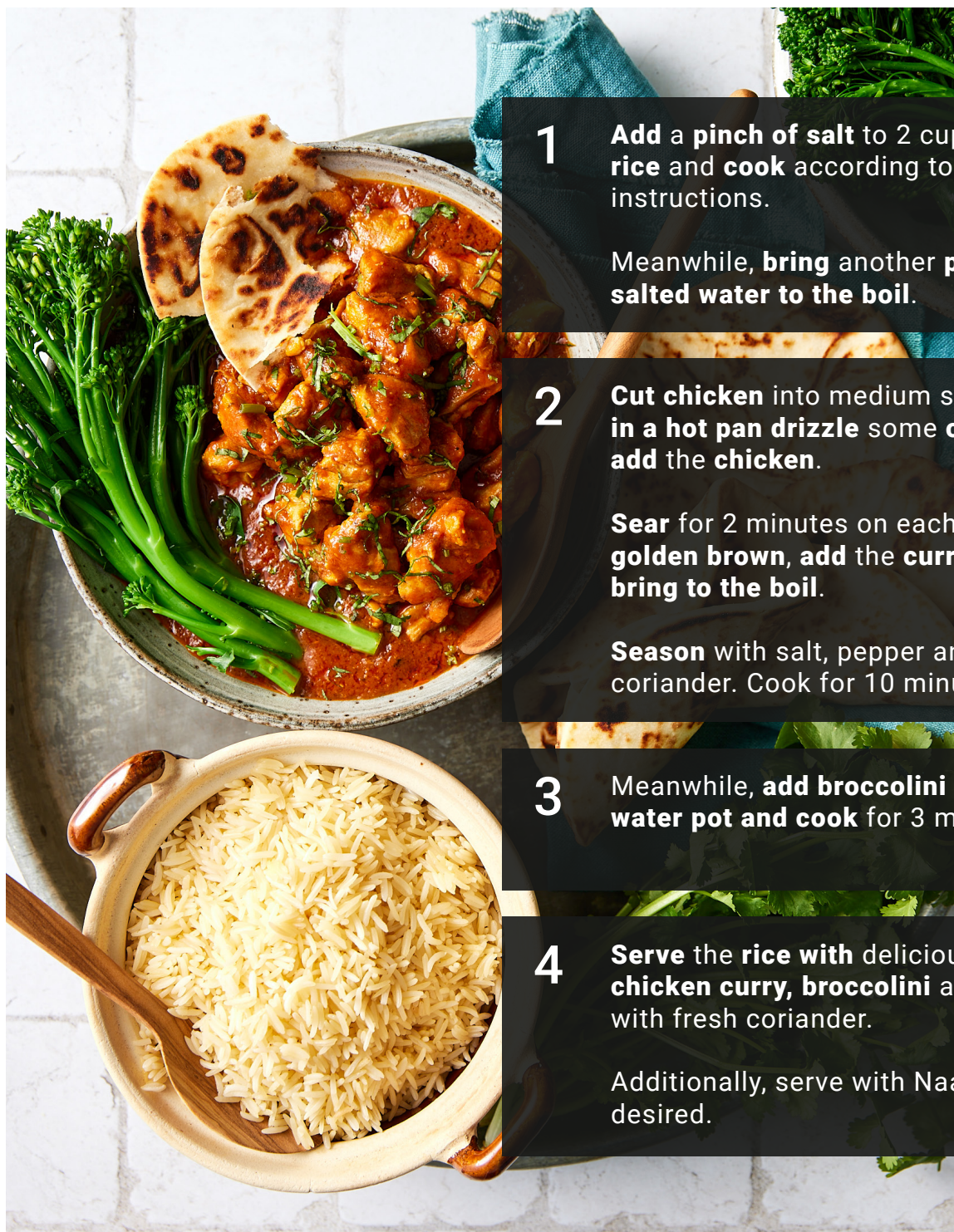
INGREDIENTS:

- > 500g Chicken Thighs
- > 1 Jar Butter Chicken Curry Sauce
- > 2 Cups Basmati Rice
- > 2 Bunches Broccolini
- > ½ Bunch Coriander

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Naan Bread
- > Olive Oil

METHOD - GET COOKING!



1 Add a **pinch of salt** to 2 cups of **rice** and **cook** according to packet instructions.

Meanwhile, **bring** another **pot with salted water to the boil**.

2 **Cut chicken** into medium sized pieces, **in a hot pan drizzle** some **olive oil** and **add the chicken**.

Sear for 2 minutes on each side **until golden brown**, **add the curry sauce** and **bring to the boil**.

Season with salt, pepper and chopped coriander. Cook for 10 minutes.

3 Meanwhile, **add broccolini** to **boiling water pot** and **cook** for 3 mins.

4 **Serve the rice with** delicious **butter chicken curry**, **broccolini** and garnish with fresh coriander.

Additionally, serve with Naan bread if desired.

ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au