



Butter Chicken with Rice

Quick & Easy Main!



30min



2 Servings

Rich, fragrant, creamy, and oh-so satisfying, no wonder butter chicken is such a beloved Indian dish. Serve it with rice to soak up the tomato-based curry sauce, and complete the meal with whatever you can think of: roasted veggies, chickpeas, a crisp cucumber salad, or toasty naan bread.

What we send

- 5 oz jasmine rice
- garlic
- 1 oz fresh ginger
- 1 yellow onion
- ¼ oz fresh cilantro
- 10 oz pkg cubed chicken thighs
- ¼ oz garam masala
- 6 oz tomato paste
- 3 oz mascarpone ⁷

What you need

- kosher salt & ground pepper
- neutral oil
- butter ⁷
- sugar

Tools

- small saucepan
- microplane or grater
- medium skillet

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 40g, Carbs 78g, Protein 39g



1. Prep ingredients

In a small saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.

Meanwhile, finely grate **1 teaspoon each of garlic and ginger**. Finely chop **onion**. Finely chop **cilantro leaves and stems**.



4. Make sauce

Add **3 tablespoons tomato paste**; cook, stirring frequently, until slightly darkened, about 2 minutes. Add **chicken**, **½ cup water**, and **½ tablespoon sugar**; bring to a simmer. Cover and simmer over medium-low heat until chicken is cooked through, about 5 minutes.

Off heat, stir in **mascarpone** until creamy and combined. Season to taste with **salt** and **pepper**.



2. Sear chicken

Pat **chicken** dry; season with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over high until shimmering. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, 4-5 minutes (it won't be cooked through). Transfer to a plate.



5. Finish & serve

Fluff **rice** with a fork.

Serve **butter chicken** over **rice** and sprinkle with **cilantro**. Enjoy!



3. Cook aromatics

Lower heat to medium; melt **1 tablespoon butter** in same skillet. Add **onions** and a **pinch each of salt and pepper**. Cook until softened and just starting to brown, stirring occasionally, 5-7 minutes.

Add **ginger**, **garlic**, and **garam masala**. Cook, stirring constantly, until fragrant, about 1 minute.



6. Rate your plate!

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