

# MARLEY SPOON



## 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 piece 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 <sup>1</sup>

### What you need

- kosher salt & ground pepper
- neutral oil
- butter <sup>1</sup>
- sugar

### Tools

- small saucepan
- microplane or grater
- medium skillet

### Allergens

Milk (1). 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



STEP

1

#### 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**.



STEP

4

#### 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**.



STEP

2

#### 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.



STEP

5

#### 5. Finish & serve

Fluff **rice** with a fork.

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



STEP

3

#### 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!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.