



Butter Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 1 large brown onion
2. 750g chicken breast
3. 2 corn ears
4. 1/4 cauliflower head
5. pumpkin chunk
6. small head spinach
7. 6 medium cup mushrooms
8. handfull snowpeas
9. 1 red capsicum
10. 2 medium carrots
11. handfull beans
12. 1/4 head celery
13. small tin corn
14. "Pataks Butter Chicken Curry Paste: Tomato and Tamarind" 312g
15. "Ayam Coconut Milk", 270mL can
16. rice

Instructions

1. fry onion
2. dice chicken
3. fry chicken in large pot until white
4. add curry paste & stir through
5. add water to cover chicken
6. simmer while stirring for 10 minutes, meanwhile chopping veggies

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7. add harder vegies (capsicum, carrots, beans, celery, corn)
 8. simmer 5 minutes
 9. add softer veggies (cauliflower/pumpkin/spinach)
 10. simmer 10 minutes
 11. Add softest veggies (mushrooms, snowpeas, tin corn)
 12. simmer 5 minutes
 13. Add coconut cream and stir through.
 14. Turn off heat, allow to settle for 2 minutes, serve on rice.