



Chicken Korma Curry & Onion Chutney

with Baby Broccoli & Garlic Rice

TAKEAWAY FAVES

Grab your meal kit with this number

22



Garlic Paste



Jasmine Rice



Chicken Thigh



Baby Broccoli



Brown Mustard Seeds



Mumbai Spice Blend



Mild Curry Paste



Cream



Greek-Style Yoghurt



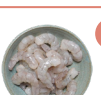
Onion Chutney



Parsley



Chicken Thigh



Peeled Prawns

Prep in: 15-25 mins
Ready in: 30-40 mins



Protein Rich



Eat Me Early

There's nothing like a mildly-spiced chicken korma curry topped with onion chutney for a warming weeknight meal. Make sure to use the fluffy rice to soak up all that delicious curry sauce!

Pantry items

Olive Oil, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan with lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
butter*	20g	40g
garlic paste	1 medium packet	1 large packet
jasmine rice	1 medium packet	1 large packet
water*	1½ cups	3 cups
chicken thigh	1 medium packet	2 medium packets OR 1 large packet
baby broccoli	½ medium bunch	1 medium bunch
brown mustard seeds	1 medium sachet	1 large sachet
Mumbai spice blend	1 sachet	2 sachets
mild curry paste	1 medium packet	1 large packet
cream	½ packet	1 packet
Greek-style yoghurt	1 medium packet	1 large packet
onion chutney	1 medium packet	1 large packet
parsley	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3130kJ (748cal)	250kJ (60cal)
Protein (g)	42.1g	3.4g
Fat, total (g)	51.3g	4.1g
- saturated (g)	25.1g	2g
Carbohydrate (g)	51.1g	4.1g
- sugars (g)	18.8g	1.5g
Sodium (mg)	2286mg	182.3mg
Dietary Fibre (g)	9.6g	0.8g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

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Cook the garlic rice

- In a medium saucepan, heat the **butter** with a dash of **olive oil** over medium heat. Cook half the **garlic paste** until fragrant, **1-2 minutes**.
- Add **jasmine rice**, the **water** and a generous pinch of **salt**, stir, then bring to the boil. Reduce heat to low and cover with a lid.
- Cook for **12 minutes**, then remove from heat and keep covered until rice is tender and **water** is absorbed, **10-15 minutes**.

TIP: Cover the pan with a lid if the garlic paste starts to spatter!



Make the curry

- When the rice has **10 minutes** remaining, heat a large frying pan over high heat with a drizzle of **olive oil**. When oil is hot, cook **chicken** and **baby broccoli**, tossing occasionally, until chicken is browned and cooked through (when no longer pink inside), **5-6 minutes**.
- Add **brown mustard seeds**, **Mumbai spice blend** and remaining **garlic paste**, cooking until fragrant, **1-2 minutes**.
- Reduce heat to medium, then add **mild curry paste**, **cream** (see ingredients) and a splash of **water**. Stir to combine and simmer until slightly reduced, **1-2 minutes**. Season with **salt** and **pepper**.

CUSTOM OPTIONS



DOUBLE CHICKEN THIGH

Follow method above, cooking in batches if necessary.



SWAP TO PEELED PRAWNS

Bring curry to a simmer, add prawns and cook until pink and starting to curl up, 3-4 minutes. Add a splash of water if necessary!

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.



Get prepped

- Meanwhile, cut **baby broccoli** (see ingredients) into thirds.
- Cut **chicken thigh** into 2cm chunks.



Serve up

- Divide garlic rice between bowls. Top with chicken Korma curry.
- Serve with **Greek-style yoghurt** and **onion chutney**.
- Tear over **parsley** to serve. Enjoy!