



# Chicken and Spinach Curry

with Basmati Rice and Mango Chutney

12

Rapid Eat Me Early • 20 Minutes • Medium Spice • 2 of your 5 a day



Basmati Rice



Onion



Garlic Clove



Green Chilli



Korma Style Paste



Garam Masala



Diced Chicken Thigh



Tomato Passata



Chicken Stock Paste



Baby Spinach



Mango Chutney

Pantry Items  
Butter



## Before you start

Our fruit and veggies need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Kettle, saucepan with lid, sieve, garlic press and frying pan.

## Ingredients

	2P	3P	4P
Basmati Rice	150g	225g	300g
Onion**	1	1	2
Garlic Clove**	1	2	2
Green Chilli**	½	1	1
Korma Style Paste 9)	1 sachet	1½ sachets	2 sachets
Garam Masala	1 sachet	1 sachet	2 sachets
Diced Chicken Thigh**	280g	420g	560g
Tomato Passata	1 carton	1½ cartons	2 cartons
Water for the Sauce*	100ml	150ml	200ml
Chicken Stock Paste	10g	15g	20g
Baby Spinach**	100g	150g	200g
Mango Chutney	1 sachet	2 sachets	2 sachets
Butter*	20g	30g	40g

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	487g	100g
Energy (kJ/kcal)	3192 /763	656 /157
Fat (g)	28.8	5.9
Sat. Fat (g)	9.9	2.0
Carbohydrate (g)	85.0	17.5
Sugars (g)	20.6	4.2
Protein (g)	39.4	8.1
Salt (g)	3.44	0.71

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

9) Mustard

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Cook the Rice

- Boil a full kettle.
- When boiling, pour the **water** into a large saucepan with **¼ tsp salt** on high heat. Add the **rice** and cook for 10-12 mins.
- Once cooked, drain in a sieve and pop back in the pan. Cover with a lid and leave to the side until ready to serve.



## Build the Flavour

- Stir in the **korma style paste**, **garam masala**, **garlic** and **half the green chilli** (careful, it's hot - add less if you don't like heat). Cook, stirring, for 1 min.
- Stir in the **chicken**, **passata**, **water for the sauce** (see ingredients for amount) and **chicken stock paste**. Bring to the boil and season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.
- Lower the heat slightly and simmer until thickened, 8-10 mins.



## Get Prepped

- While the **rice** cooks, halve, peel and chop the **onion** into small pieces.
- Peel and grate the **garlic** (or use a garlic press).
- Halve the **chilli** lengthways, deseed, then finely chop.



## Finish Up

- Once thickened, add the **spinach** to the **sauce** a handful at a time until wilted and piping hot, 1-2 mins.
- Simmer until the **sauce** has reduced slightly and the **chicken** is cooked through, 3-4 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.
- Stir through the **mango chutney** and **butter** (see ingredients for amount).
- Taste and season with **salt** and **pepper** if needed.



## Fry the Onion

- Heat a drizzle of **oil** in a large frying pan on medium-high heat.
- Once hot, add the **onion** and cook, stirring, until softened, 3-4 mins.



## Serve

- Fluff up the **rice** with a fork, then divide between your bowls.
- Top with the **chicken curry**.
- Finish with a sprinkle of the remaining **green chilli**.

## Enjoy!