

BUTTER CHICKEN & SPICY RICE WITH MUSHROOMS

The spiced rice in this dish is the perfect accompaniment to the creamy butter chicken.

NORMAL	10 MINS	20 MINS	4

Ingredients

- 1 pkt MAGGI World Flavour Butter Chicken
- 500 g chicken breast fillet, diced
- 100 mL cream
- 1 onion, chopped
- 2 tsp butter
- SPICY RICE WITH MUSHROOMS
- 2 tsp oil
- 1 onion, chopped
- 1 1/2 cups long grain rice
- 1/4 tsp grated fresh ginger
- 1/4 tsp garam masala
- 1/2 tsp ground turmeric
- 2 tsp MAGGI Chicken Stock Powder
- 3 cups water
- 150 g mushrooms, sliced

Instructions

1. Prepare MAGGI World Flavours Butter Chicken Recipe Mix following the directions on the packet using the chicken, cream, onion and butter.
2. Whilst the Butter Chicken is cooking, heat oil in a large saucepan, add onion and cook for 2 minutes.
3. Add rice, ginger, garam masala and turmeric cook, stirring, for 1 minute.
4. Add the MAGGI Chicken Stock Powder, water and mushrooms. Bring to the boil, stirring, then cover the pan and simmer over a very low heat for 12-15 minutes or until the rice ins tender and the liquid is absorbed.
5. Serve Butter Chicken and Spicy Rice with a leafy green salad or steamed vegetables.