Creamy Coconut Butter Chicken with Basmati Rice



TIME	20 min
INGREDIENTS	10 items
MAKES	4 servings

How about a dinner that serves? Try adding some sweet coconut milk to traditional butter chicken and serve with BEN’S ORIGINAL™ BISTRO EXPRESS™ Basmati rice. So creamy, so delicious.

<?xml version="1.0"?>

Share your Recipe
Select options
☐ Email a grocery list
Email a grocery list
☐ Email a recipe
Email a recipe
Email address
Email address
CAPTCHA
This question is for testing whether or not you are a human visitor and to prevent automated spam submissions.
Submit

INGREDIENTS

- 2 pouches (each 240 g) BEN’S ORIGINAL™ BISTRO EXPRESS™ Basmati Rice
- 2 Tbsp (30 mL) Canola oil

- 2 Tbsp (30 mL) Indian curry paste
- 2 Tbsp (30 mL) Tomato paste
- 1 Tbsp (15 mL) Minced ginger
- 2 Tbsp (30 mL) Peanut butter
- 1 can (400 mL) Coconut milk
- 6 Boneless, Skinless Chicken Thighs, cubed
- 1/2 tsp (2 mL) Salt
- 2 Tbsp (30 mL) Cilantro leaves (optional)
- 4 pcs Naan bread, for serving

INSTRUCTION

1. In a large skillet, heat oil set over medium-high heat. Add curry paste, tomato paste and ginger. Cook, stirring for 1 minute or until fragrant. Whisk in peanut butter and coconut milk; bring to a boil. Stir in chicken and salt. Simmer for 5 to 7 minutes or until chicken is cooked through.
2. Prepare rice according to microwave directions.
3. Serve butter chicken over rice. Garnish with cilantro. Serve with Naan

NUTRITION

DESCRIPTION AMOUNT PER SERVING

- Calories 526
- Carbohydrates (g) 40 g
- Dietary Fiber (g) 1 g
- Protein (g) 28 g
- Total Fat (g) 23 g

CATEGORIES:

Chicken, less than 20, Ready to Heat Rice

MORE RECIPES LIKE THIS



Butter Chicken with Basmati Coconut Rice

Cooking time

20 min

Ingredients

6 items



General Tso's Chicken & Rice

Cooking time

30 min

Ingredients

11 items



Coconut Skillet Chicken with Cilantro & Lime Flavour Rice

Cooking time

20 min

Ingredients

8 items

Source URL:
https://ca.bensoriginal.com/recipes/creamy-coconut-butter-chicken-with-basmati-rice