

Butter Chicken with Basmati Coconut Rice
RECIPE

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TIME 20m
INGREDIENTS 6 items
MAKES 4 servings

A curious, coconut-y twist on a classic. Try mouth-watering Butter Chicken on a bed of Basmati Coconut Rice for dinner tonight and take your tastebuds on a trip out of this world.



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INGREDIENTS

- 2 pouches (each 240 g) BEN'S ORIGINAL™ BISTRO EXPRESS™ Basmati Coconut Flavour Rice
- 2 tsp (10 mL) Vegetable oil
- 1 lb (500 g) Chicken breasts, cut into 1" / 2.5cm pieces
- 1 jar Butter Chicken Sauce
- 1 cup (250 mL) Fresh cilantro leaves
- 2 cups (500 mL) Cucumbers, thinly sliced

INSTRUCTION

1. Heat oil in a large non-stick skillet over medium heat. Add chicken and stir fry for 5 minutes.
2. Add entire contents of jar, stir until well combined and reduce heat. Simmer for 10 minutes until chicken is cooked.
3. Heat BEN'S ORIGINAL™ BISTRO EXPRESS™ Basmati Coconut Rice according to package directions.
4. For each serving: 1/2 pouch of heated BEN'S ORIGINAL™ BISTRO EXPRESS™ Basmati Coconut Rice, 2/3 cup (165 mL) Butter Chicken mixture, 1/4 cup (60 mL) cilantro and 1/2 cup (125 mL) cucumber. Enjoy!

NUTRITION

DESCRIPTION AMOUNT PER SERVING

- Calories 503
- Carbohydrates (g) 53 g
- Dietary Fiber (g) 3 g
- Protein (g) 33 g
- Total Fat (g) 15 g
- Sodium (mg) 575 mg

CATEGORIES :

Chicken, less than 20, Ready to Heat Rice

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