

# **Butter Chicken Curry with Roasted Peanuts**

Grab your Fresh & Fast Meal Kit

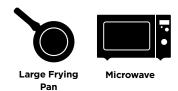
FRESH & FAST Box to plate: 15 mins Eat me early



# Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

#### You'll need (along with the basics)



#### From the pantry



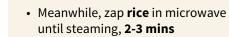
# From the cool pouch

	2P	4P
Chicken Thigh Strips	1 small pkt	2 small pkts
Trimmed Green Beans	1 bag	2 bags
Garlic Paste	1 pkt	2 pkts
Tandoor Curry Sauce	1 pkt	2 pkts
Greek Yoghurt	<b>1 pkt</b> (100g)	<b>1 pkt</b> (200g)

### Allergens

Always read product labels for the most up-to-date allergen information. Visit **HelloFresh.com.au/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.





- Roughly chop **coriander**
- Plate up rice and butter chicken
- Dollop with **yoghurt**
- Sprinkle with **peanuts** and **coriander** to serve







# 3. Zap





Yoghurt Roasted Peanuts