Butter Chicken

Cooking Instructions

This dish includes 3 parts: Chicken, Butter Sauce, and Jasmine Rice.

Prepare Rice (Stovetop): Rinse jasmine rice. Add rinsed rice, 1 ½ cups water, and 1/2 tsp salt (optional) to a saucepan. Bring to a boil and stir once. Reduce heat, cover, and simmer for 16–19 minutes, or until rice is tender. Fluff with a fork.

Prepare Butter Chicken: QuickThaw Chicken and Sauce by submerging the well-sealed packages in water for 15–20 minutes. In a large pan, add a little oil and sauté chicken over medium-low heat for 4–5 minutes per side, until nicely browned, being careful that the bottom of the pan does not burn. Remove chicken cutlets from the pan. Lower heat and add 1/2 cup water and Butter Chicken Sauce to the pan. Stir the sauce, incorporating all the “brown bits” left from browning the chicken. Cut chicken into bite-sized pieces and stir back into the sauce. Let simmer 3–5 minutes more. Add a little water if the sauce seems too thick. Spoon sauce over rice.

Internal Temperature: 165F

Serving Suggestions: Serve over included rice. Garnish with fresh chopped cilantro if you have some on hand. Naan bread with a salad on the side.

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