



Butter Chicken Party

by Saransh Goila



Goila butter chicken

Dal makhani

Jeera rice

Smoked butter naan

Pickled shallots

Coriander chutney

Tamarind chutney

Mini poppadoms

COOKING TIME: 15 minutes

SERVES: 4

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IN THE BOX:

Mini poppadoms (mustard)

Tamarind chutney

*Goila Butter Chicken (milk,
mustard, tree nuts)*

Dhal makhani (milk, tree nuts)

Coal butter (milk)

Jeera rice (milk)

Naan (gluten, sesame)

Cream (milk)

Pickled shallots (gluten)

Coriander chutney (milk, peanuts)

COOKING INSTRUCTIONS

Remove everything from the fridge and bring it all up to room temperature.

Preheat the oven to 240°C/220°C fan/gas mark 9, and place a baking tray in the oven to warm.

1. Enjoy the *mini poppadoms* alongside the *tamarind chutney*.
2. Carefully tip the *Goila butter chicken* into a large saucepan and warm over a medium heat for 8–10 minutes, stirring occasionally. Leave to cool for one minute before serving to allow the sauce to thicken.
3. Snip the corner off the *jeera rice* bag and microwave the rice for 6–8 minutes. Alternatively, tip the rice into a small saucepan and warm for 8–10 minutes, until piping hot.
4. Warm the *dhal makhani* over a medium heat for 5 minutes, stirring occasionally. If it starts to thicken, add a splash of water to loosen – you're looking for a glossy sheen.





5. Remove the lid from the pot of *coal butter* and microwave for 30 seconds, until it starts to melt. Alternatively, melt the butter in a small saucepan on low heat for 1 minute.
6. Brush or spoon the melted butter onto the *naan* and flick a few drops of water over the top. Place on the hot baking tray and heat in the oven for 2–3 minutes.
7. Drizzle the *cream* over the butter chicken, then serve with the *pickled shallots*, *coriander chutney*, rice and naan in the centre of the table to share.





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ALLERGENS

For allergens, including Cereals containing Gluten, see ingredients in **bold**. Made in a kitchen that handles all 14 allergens, including nuts.

STORAGE AND USE-BY DATE

Transfer all components to the fridge as soon as received. **Ensure all chilled items are cold on arrival.**

Use by: Day Month Year



RECYCLING

Scan here for instructions.

INGREDIENTS & ALLERGENS

Mini poppadoms: lentil flour, bicarbonate soda, cottonseed oil, asafoetida, salt, chunky chat (salt, dried mango, black salt, cumin, coriander, musk melon, black pepper, mint leaves, dried ginger, yellow chilli, bishop's weed, nutmeg, cloves, caraway, asafoetida), Kashmiri chilli, black pepper, coriander powder, **mustard**. Tamarind chutney: jaggery, tamarind pulp, salt, cumin powder, chilli powder, dried ginger, acidity regulator: acetic acid, black pepper, cardamom, cinnamon, clove. Dhal makhani: lentils, ginger, garlic, Kashmiri chilli, turmeric powder, coriander powder, cumin powder, garam masala, bay leaf, black cardamom, cinnamon, cumin seeds, salt, degi mirch, vegetable oil, butter (**milk**), cream (**milk**), butter gravy (tomatoes, onion, garlic, kasuri methi, coriander powder, degi mirch, salt, cinnamon, bay leaf, black cardamom, green cardamom, mace, cloves, black pepper, cashew nuts (**tree nuts**), butter (**milk**), vegetable oil, Kashmiri chilli, cream (**milk**), honey. Coal butter: butter (**milk**), coriander. Jeera rice: rice, ghee (**milk**), cumin seeds, salt. Naan: wheat flour (**gluten**), water, salt, yeast, vegetable oil, **sesame** seeds, potassium sorbate, calcium propanoate. Cream: (**milk**). Pickled shallots: banana shallots, beetroot, malt vinegar from barley (**gluten**), sugar, salt, star anise, cinnamon, cloves. Coriander chutney: coriander, mint, lemon juice, red Thai chilli, Greek yoghurt (**milk**), salt, **peanuts**, garlic, ginger, cumin powder, black salt. Goila Butter Chicken: chicken, Greek yoghurt (**milk**), **mustard** oil, ginger, garlic, Kashmiri chilli, kasuri methi, coriander powder, cumin powder, garam masala, salt, lemon, tomatoes, onion, degi mirch, salt, cinnamon, bay leaf, black cardamom, green cardamom, mace, cloves, black pepper, cashew nuts (**tree nuts**), butter (**milk**), vegetable oil, cream (**milk**), honey.