

Maggi® Juicy Butter Chicken

Ingredients

- 1 packet Maggi Juicy Butter Chicken
- 600 g Chicken Breast
- 100 ml Water
- 240 g Onion
- 720 g potatoes
- 1 Clove Garlic
- 405 g Baby Spinach
- 1 tablespoon Vegetable Oil
- 4 tablespoons double cream (optional see tip)

Instructions

1. Preheat the oven to 180°C (160°C fan) or Gas Mark 4. Prepare the Juicy Butter Chicken according to the cooking instructions on pack. TIP: to make a more luxurious sauce swap half the water that you add to the bag for double cream instead).
2. Peel and chop the potatoes into chunks. Parboil the potatoes for 8 minutes, then drain and set aside. Heat the oil in a large non-stick pan over a medium heat. Add the sliced onions and cook until caramelised. Crush the garlic and add to the onions. Tip Leave the skin on your potatoes to increase your fibre intake if you like!
3. Add the potatoes to the onions and garlic and continue to cook until the potatoes take on a little colour.
4. Add the spinach to the pan, mix gently until the spinach has wilted. Serve with So Juicy Butter Chicken with the saag aloo. Ensure that the chicken is fully cooked through and piping hot.

Nutrition

Carbohydrate	39.79 g
Energy	481.41 kcal
Fat	17.14 g
Fibre	8.23 g
Protein	42.93 g
of which: saturates	6.99 g
Sodium	271.68 mg
of which: sugars	271.68 mg

45 Minutes

4 Serves