

Spiced Butter Carrots with Nutty Chicken

A vibrant Indian-inspired side dish that features tender, spiced butter carrots complemented by juicy nutty chicken. This dish is a delightful addition to any meal, combining rich flavors and textures for a unique culinary experience.



Side Dish

Indian

15 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1 tablespoon unsalted butter
- 1 medium carrot, sliced
- 1/2 cup cooked chicken, shredded
- 1 tablespoon mixed nuts (cashews, almonds, or peanuts)
- 1/4 teaspoon cumin seeds
- 1/4 teaspoon garam masala
- Salt to taste
- Fresh coriander for garnish

Steps

- 1 In a pan, melt the butter over medium heat.
- 2 Add the cumin seeds and let them sizzle for a few seconds.
- 3 Add the sliced carrots and sauté for about 5 minutes until they start to soften.
- 4 Stir in the shredded chicken, garam masala, and salt. Cook for another 3-4 minutes until heated through.
- 5 Toss in the mixed nuts and cook for an additional minute, allowing the flavors to meld.
- 6 Garnish with fresh coriander before serving.