

Butter Chicken

Ingredients

1 kg chicken breast cut in cubes

1 Tbsp each garlic minced & ginger paste

½ cup plain yogurt (can sub with sour cream)

Handful sauteed onions

1 small can tomato paste

1 tsp salt

1 tsp turmeric powder

1 tsp tandoori spice

2 tsp ground coriander

1 tsp ground cumin

½ cup butter

1 cup fresh cream or 3% milk

Method

1. Marinate chicken (best done overnight if possible) with all ingredients except butter and cream.
2. Heat butter and add marinated chicken.
3. Cook on medium heat for 35 minutes.
4. Add cream and cook for additional 5 minutes.
5. Serve with rice & naan.

