

Butter Chicken

Ingredients:

- +/- 650g Chicken breast meat, cut into bite sizes

Marinade

- ½ Cup plain Greek yogurt
- 3 Garlic cloves, minced
- 1 tbsp fresh grated Ginger
- 2 tsp Garam masala
- 1 ½ tsp Turmeric powder
- 1 ½ tsp Ground cumin
- 1 tsp Cayenne pepper
- 1 tbsp Lemon juice

Cooking

- 1 tbsp Oil
- 1 tbsp Tomato paste
- 1 tbsp sugar
- 1 tsp Salt
- 1 cup Cream
- Coriander to garnish

Method:

Combine Marinade ingredients with the chicken in a bowl, cover and refrigerate for an hour, overnight or up to 24 hours. Heat the oil over high heat in a large frying pan or wok, add the marinated chicken and cook for 3-5 mins, or until chicken is white all over – it doesn't really brown due to the marinade. Add the tomato paste, sugar, and salt. Stir to combine. Turn the heat low and simmer uncovered for 15 mins. Sauce will thicken and reduce. Season with salt if needed. Stir through the cream and simmer another 5 mins. Remove from heat.

Garnish with coriander

Eat & Enjoy with Rice or Garlic Naan!

*Serves 6



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EASY FOOD

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of food & drink!

COOKING WITH KACEY



Tips & Tricks:

There are none...

This recipe is exactly right!



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