

Butter Chicken

Ingredients

- 6 tablespoons of butter
- 2 sliced onion
- 1/2 teaspoon of cinnamon
- 4 teaspoons of crushed garlic
- 4 teaspoons of crushed ginger
- 1 teaspoon of ground turmeric
- 4 teaspoons of chilli powder
- 2 tablespoon of coriander
- 800 grams of cubed skinless, boneless chicken thighs or breasts
- 1/3 cup ground almonds
- 450 gram can of whole peeled tomatoes with juice
- 2 tablespoon of tomato paste
- 1 cup of unsweetened yoghurt

1. Heat a large saucepan or frying pan and melt butter until it is frothy.
2. Add the onions and the cinnamon to the pan and fry lightly.
3. When the onions are soft stir in the crushed garlic and ginger.
4. Add the turmeric, chilli and coriander, and sauté over a medium heat.
5. Add the cubed chicken and sauté stirring constantly until the chicken has turned white.
6. Add in the ground almonds, tomatoes and tomato paste.
7. Cover and simmer for 20 to 30 minutes.
8. Add the yoghurt and heat through.

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