

# Butter Chicken Recipe

## Ingredients

- 1) 2 cups uncooked Rice
- 2) 1 Onion
- 3) 1 tsp Crushed Garlic
- 4) ½ tsp Crushed Ginger
- 5) 40g Tomato paste (or Tomato Sauce)
- 6) Pouring Cream (sml)
- 7) Spices
  - a. 1 tsp ground Turmeric
  - b. ½ tsp Chilli powder
  - c. 1 tsp ground Masala
  - d. 1 tsp ground Cumin
  - e. ½ tsp ground Coriander
  - f. ½ tsp ground Cinnamon
  - g. 1 tsp ground NutmegAdjust to your liking.

## Method:

- 1) Boil Jug, add 1 ½ cups of boiling water to pot (1.5:1 ratio, water to rice), then add rice, and salt, bring to boil, then turn to simmer for approx. 10 minutes (until air pockets form) , then set to side
- 2) Combine all spices together in bowl
- 3) Dice Chicken into cubes, and cook in separate frying pan, until cooked.
- 4) Dice Onion and add to hot pan with oil, then add crushed Garlic and Ginger. Sauté until soft
- 5) Then add all spices to onion, (cook for 1-2 minutes, until fragrant)

Note: spices will stick to bottom of fry pan, they will lift when cream is added
- 6) Then add Tomato Paste (or tomato sauce) then mix in until combined
- 7) Then add pouring Cream, stir with the back of your spoon along bottom to lift spices off the bottom, (will change colours), then Add cooked chicken, simmer until thickened.
- 8) Add extra spices (mainly ground masala. for heat add chilli powder)
- 9) Plate up with Rice and Chicken and sauce,
- 10) ENJOY