

Recipe Card #4



Butter Chicken

- 1kg chicken breasts cut into strips / chunks
- 1 tsp masala
- 1 tsp coriander powder
- 1 tsp cumin powder
- $\frac{1}{3}$ tsp chopped dried chilli
- 1 tsp paprika
- $2\frac{1}{2}$ tsp garlic, crushed
- $\frac{1}{3}$ cup plain yoghurt

Mix these all together and marinate the chicken overnight.
50g Butter - melt butter, add chicken and gently fry until brown.

- 1 Tbsp White wine 1
- Tbsp Tomato paste 2
- 50g Tomato Puree
- 125ml chicken Stock
- 3 cardamom seeds
- $\frac{1}{2}$ cinnamon stick

Add the remaining ingredients above, and simmer gently for 25-30 minutes, or until chicken is cooked through and tender. Whip out the cinnamon stick and discard.
 $\frac{3}{4}$ cup cream - stir the cream through the dish, simmer for an additional 5 minutes then serve with fresh coriander and a sprinkling of cashew nuts if desired.