

ATLAS BUTTER CHICKEN RECIPE

500gr Cubed Chicken Fillet
3 Tbsp Oil
2 L/s Onions (Chopped)
2-3 Tbsp ATLAS Butter Chicken Masala
1 Tbsp Garlic & Ginger Paste
1 Tbsp Cashew Nuts
1 Cup Yoghurt
1 Cup of Fresh cream
2 Tsp Tomato paste
1/2 Tsp Atlas Garam Masala
Salt to taste
Handful of chopped Fresh Dhanya/Coriander
2 Slit Green Chillies
100gr Butter

Method:

- (1) Brase chopped Onions in 3 Tbsp Oil, add Garlic&Ginger paste, cashew nuts, tomato paste and ATLAS Butter Chicken Masala.
- (2) Once the above has cool down, liquidise with two cups of water.
- (3) In the same pot add your chicken cubes with salt to taste. Stir for 10mins, then add the liquidised masala.
- (4) Add 1 cup of yoghurt and 1 cup of fresh cream, cook until there is a thick consistency.
- (5) In a seperate pan, add 100gr butter. 2 slit chillies and 1/2 Tsp garam masala, and then add to mixture.
- (6) Add warm butter to curry and garnish with the chopped Coriander/Dhanya.