

BUTTER CHICKEN RECIPE

Butter chicken, traditionally known as murgh makhani, is an Indian dish which is a type of curry made from chicken with a spiced tomato and butter sauce.

Ingredients:

- 500gr cubed chicken fillet
- 3 tbsp oil (Available In-Store)
- 2 large onions (chopped)
- 2-3 tbsp Atlas Butter Chicken Masala
- 1 tbsp garlic & ginger paste (Available In-Store)
- 1 tbsp Cashew nuts (Available In-Store)
- 1 cup Yoghurt
- 1 cup Fresh cream
- 2 tsp tomato paste
- ½ tsp Atlas Garam Masala
- Salt to taste
- Handful of chopped fresh dhanya/coriander (Available In-Store)
- 2 slit green chilies (Available In-Store)
- 100gr butter

Method:

STEP 1: Braise chopped onions in oil, add garlic & ginger paste, cashew nuts, tomato paste & Atlas Butter Chicken Masala.

STEP 2: Once the above has cooled down, liquidize with two cups of water.

STEP 3: In the same pot add your chicken cubes, salt to taste. Stir for 10mins, and then add the liquidized masala. Add 1 cup of yoghurt & 1 cup of fresh cream, cook until there is a thick consistency.

STEP 4: In a separate pan, add 100gr butter. 2 slit chilies and garam masala, and then add to mixture

Add warm butter to curry and garnish with chopped dhanya.