

BUTTER CHICKEN

INGREDIENTS FOR CHICKEN/MARINADE

- 1 kg Chicken breasts, cubed
 - 3 tbsp. Natural Greek yoghurt
 - 2 tbsp. RUBYSPICE Tandoori mix
 - 1 tbsp. Garlic paste
 - 1 tbsp. Ginger paste
 - 1 tbsp. Vegetable oil
 - 2 tsp. Chopped fresh coriander
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INGREDIENTS FOR BUTTER CHICKEN SAUCE

- 1 tsp. Garlic paste
 - 1 tsp. Ginger paste
 - 2 Green chillies, slit and left whole
 - 4 tbsp. Melted butter
 - 4 Green cardamoms
 - ½ tsp. Cinnamon powder
 - 4 Cloves
 - 1 Black cardamom
 - 1 tsp. Fenugreek seeds
 - 1 Leggo's tomato puree 410g tin
 - 2 Cups water
 - ½ tsp. Red chilli powder (optional if you want sauce spicy)
 - 1.5 tsp. RUBYSPICE Garam Masala
 - 3 tsp. Fenugreek leaves
 - ½ tsp. Sugar
 - 1 tsp. Salt, or to taste
 - 200mls Thickened cream
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PREPARE AND COOK CHICKEN

Marinate the chicken pieces in all the ingredients listed for the marinade. Marinate chicken in fridge for 2 hours, or overnight.

Preheat oven to 180 degrees C.

Line a baking dish with glad bake and add the chicken pieces.

Bake for 25 minutes or until pieces are cooked.

Remove from the oven. Keep aside.

MAKE THE BUTTER SAUCE

Heat the butter in a large non stick saucepan.

Add the green cardamom, black cardamom, cloves and cinnamon powder. Saute gently for a minute or until fragrant.

Add the fenugreek seeds. As soon as they sizzle a bit, add the garlic and ginger pastes and green chillies.

Cook gently for a few minutes, then add the tomato puree, fenugreek leaves, the remaining dry spices, and water.

Increase the heat to medium and cook for 15 minutes, covered, until mixture thickens.

Add the chicken pieces and any juices from the roasting pan to the sauce and let it simmer on low heat for another 15 minutes.

At the end, stir in the cream, sugar and salt to taste.

Serve with basmati rice or fresh naan/parantha.
