



# BUTTER CHICKEN CURRY

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Yield: ± 2.7 kg (Makes half insert)

1.5 kg	Chicken, fillets, cubed
100 g (1 sachet)	<b>Butter Curry R/P (08530030)</b>
20 g (4 tsp)	Garlic & ginger paste
90 g (6 Tbsp)	Yoghurt, plain
90 g (6 Tbsp)	Butter
200 g (1 large)	Onion, grated
50 g (3 Tbsp)	Tomato paste
410 g (1 can)	Tomato puree
900 ml (3½ cups)	Water
160 ml (⅔ cup)	Fresh cream
15 g (3 Tbsp)	Fresh coriander, finely chopped

## METHOD:

Marinate the chicken in the Butter Curry R/P, garlic & ginger paste and yoghurt for ± 30 minutes. Heat the butter in a large pot and fry the onion until soft and transparent. Add the marinated chicken and fry until sealed. Add the tomato paste and tomato puree and mix through. Gradually add the water. Bring to the boil. Reduce heat and simmer for ± 40 - 50 minutes, stirring occasionally until the meat is tender. Add the cream and coriander and mix through. Simmer for ± 10 - 15 minutes before serving.

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