



Mains

## Butter chicken

Serves 3

### Method

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- Place the chicken, yoghurt, tomato paste, turmeric, nutmeg, cumin, sugar, garam masala, salt and pepper in a dish, stir until well combined and refrigerate for 2 hours or overnight if possible.
- In a large frying pan, gently saute the garlic and onion in butter until soft. Add the chicken and cook for 5 minutes.
- Add the cream and cook for 15 minutes or until chicken is cooked. Serve garnished with coriander

### Ingredients

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- 500g chicken thigh fillets, chopped into 3-4cm pieces
- 1/2 cup unsweetened yoghurt
- 4 tbsp tomato paste
- 1 1/2 tsp turmeric
- 1/2 tsp ground nutmeg
- 2 tsp ground cumin
- 2 tsp brown sugar
- 1 tsp garam masala
- salt and freshly ground black pepper
- 2 garlic cloves, crushed
- 1 onion, finely chopped
- 50g butter
- 3/4 cup cream
- 1/2 cup coriander leaves