



JERNEJ KITCHEN

BUTTER CHICKEN

Butter Chicken is a tasty Indian main dish that's flavorful and easy to make. Perfect for a quick weeknight dinner, and it's freezer-friendly too.

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| SERVES | 4 | PEOPLE |
| PREPARATION: | 30 | MINUTES |
| COOK: | 30 | MINUTES |
| TOTAL TIME: | 60 | MINUTES |

MARINADE

one piece 5cm (2-inch) fresh ginger, sliced

3 cloves of garlic

1 tbsp garam masala

1 tbsp paprika powder

1 tsp turmeric

1 sprig fresh coriander/cilantro

150 g (1/2 cup) plain yogurt

CHICKEN

500 g (1.1 pound) chicken breast, skinless and boneless

2 tbsp butter

200 g (1 cup) tomato passata (puree)

180 g (2/3 cup) heavy cream

TO SERVE

1 tsp lemon juice, freshly squeezed

1 sprig of coriander/cilantro

cooked basmati rice

MARINADE

Add all the marinade ingredients (ginger, garlic, garam masala, paprika powder, turmeric, coriander, and yogurt) to a blender and mix into a smooth mixture. Season with salt and pepper.

MARINADE

Cut the chicken breast into small bite-size pieces and add to a bowl. Add the marinade and stir to combine. Place in the fridge for 30 minutes or overnight.

CHICKEN

Place a large pan to medium heat and add the butter. When the butter melts, add the chicken. Cook for 4 - 6 minutes or until golden. Add the tomato passata and heavy cream. Cover with a lid and cook on low heat for 20 - 25 minutes.

SERVE

Divide the butter chicken between four plates and season with freshly squeezed lemon juice, coriander, and basmati rice.

TOOLS AND EQUIPEMENT

blender

bowl

large pan with a lid

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