

# Butter Chicken



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4-6 portions

## INGREDIENTS

### Marinade

5g Fresh Ginger  
10g Garlic  
100g Natural Yoghurt  
1 tsp Turmeric Powder  
1 tsp Curry Powder  
1 tsp Garam Masala Powder  
600g Diced Chicken Thigh

### Butter Sauce

240g Onions  
10g Garlic  
10g Fresh Ginger  
25ml Rapeseed Oil  
25g Tomato Paste  
1 tsp Curry Powder  
480g Chopped Tomatoes  
1 tsp Vegetable Powder or 1 Stock Cube  
240ml Cold Water  
100g Natural Yoghurt

## METHOD

### Marinade

Peel and chop the ginger and garlic.  
In a mixing bowl stir together the chopped garlic and ginger, yoghurt, turmeric, curry powder and garam masala powder with the chicken.  
Leave the chicken to marinade for 2 hours.  
On a baking tray, roast the marinated chicken in the oven for 15 minutes at 180°C.

### Butter Sauce

Peel and chop the onions, garlic and ginger.  
Add the oil to a large pan and cook the onions, garlic and ginger on a low to medium heat until soft.  
Add the tomato paste, curry powder and cook for a further 2 minutes.  
Add the chopped tomatoes, vegetable stock and water and cook for at least 15 minutes.  
Remove from the heat and stir in the yoghurt.  
  
Add the roasted chicken to the sauce then very gently simmer for 5 minutes.