



Recipe for Butter Chicken

To me, food is as much about the moment, the occasion, the location and the company as it is about the taste - Heston Blumenthal

Butter Chicken is such an easy delicious dinner and a great way to make one of our favourite restaurant foods at home in your kitchen!

Ingredients – Butter Chicken

- 1kg Chicken thigh fillets, cut into bite sized pieces
- $\frac{1}{3}$ cup store-bought tandoori paste OR $\frac{1}{2}$ cup homemade (see ingredients and instructions below)
- 1 tablespoon oil
- 1 onion, diced
- 2 cloves garlic, crushed
- $1\frac{1}{2}$ teaspoons garam masala
- 1 x 420g can Campbell's condensed tomato soup
- 1 tablespoon maple syrup (optional)
- 300ml thickened cream
- steamed rice to serve

Ingredients – Tandoori Paste

Tandoori yogurt paste ingredients (if you are making your tandoori paste from scratch):

- $\frac{1}{2}$ cup full fat greek or plain yogurt
- 2 tablespoons fresh lime juice
- 1 teaspoon ground coriander seed
- 1 teaspoon ground cumin
- 1 teaspoon smoked or regular paprika
- 1 teaspoon cayenne pepper (add according to the level of heat you want)
- 1 teaspoon salt
- 1 teaspoon garlic powder (you can also crush up fresh garlic)
- 1 teaspoon turmeric
- 1 teaspoon powdered ginger
- 1 teaspoon ground fennel seeds
- 1 teaspoon mustard powder
- A pinch of chilli flakes (optional)



Method

1. To make the tandoori paste from scratch, combine all your spices, yoghurt and lime juice in a bowl and stir well to combine.
2. In a medium bowl combine chicken and tandoori paste (homemade or store bought) until well coated. Set aside to marinate for as long as possible.
3. When ready to use, put your rice on to cook as per the packet instructions, and while it's cooking make the rest of the chicken dish.
4. Heat your oil in a large saucepan. Add onion and garlic and cook for 1 minute, until fragrant and translucent.
5. Add marinated chicken to the pot and cook until starting to change colour, roughly 5-10 minutes.
6. Add garam masala and Campbell's condensed tomato soup. Bring to the boil, reduce heat and cook for 15 minutes, until chicken is cooked through. Add a tablespoon of maple syrup (if using).
7. Turn off the heat and stir through cream right at the end until just heated through. Serve with steamed rice, topped with chopped or flaked almonds.