



RECIPE

Butter Chicken

Recipe Created For	Main Ingredient
Chef's French Oven	Poultry

Cook Time	Serving Size
Under 2 hours	4

INGREDIENTS

Chicken

- 1 kg boneless, skinless chicken breast
- 2 tablespoons chopped garlic
- 1 ½ tablespoons chopped ginger
- 1/4 green bell pepper, chopped
- 1/4 red bell pepper, chopped
- ½ lemon, crushed
- 1 cup plain yogurt
- ½ teaspoon Garam Masala powder
- ½ teaspoon Tandoori Masala powder
- 1 1/4 teaspoons ground coriander
- 1 1/4 teaspoons ground cumin
- 1 1/4 teaspoons ground turmeric
- ½ teaspoon chili powder
- 1 ½ teaspoons salt
- 4 tablespoons vegetable oil
- 1/4 bunch fresh coriander

Sauce

- 2 ½ tablespoons butter
- 1 onion
- 2 tablespoons chopped ginger
- 2 tablespoons chopped garlic
- 1 piece celery, chopped
- 1/4 red bell pepper, chopped
- 1/4 green bell pepper, chopped
- 1 cup plain yogurt
- 2 ½ tablespoons sugar
- 500g fresh cream
- 1/4 teaspoon salt
- 1 teaspoon ground coriander
- ½ ground turmeric
- 1 teaspoon ground cumin
- 1 ½ teaspoons Tandoori Masala powder
- 150g coconut cream

INSTRUCTIONS

Chicken

Blend all ingredients other than the chicken in a blender.

Coat the chicken with the mixture.

Sauce

Brown the onion.

Add all other ingredients, including the marinated chicken..

Cook for one hour on medium-low heat.

Serve over a bed of basmati rice.

Recipe courtesy of Restaurant Gandhi

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