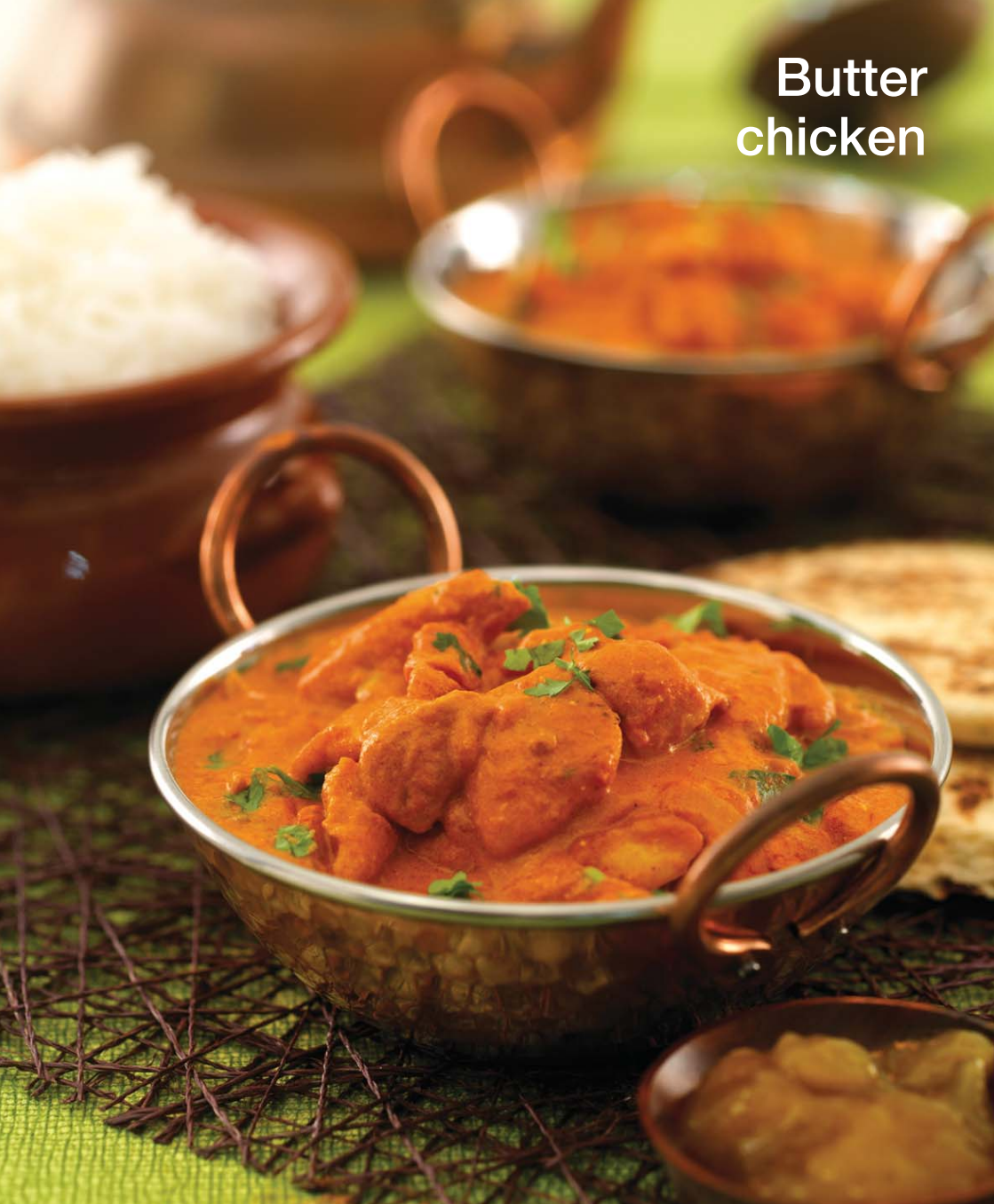


# Butter chicken



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SERVES 4

500g chicken breast, cut into bite-size pieces	1 teaspoon chilli powder
2 tablespoons vegetable oil	2 tablespoons almond meal (ground almond)
2 tablespoons butter	220g can whole peeled tomatoes
1 onion, halved and sliced	1 tablespoon tomato paste
¼ teaspoon cinnamon	1 tablespoon natural yoghurt
1 teaspoon garlic, crushed	2 tablespoons coriander, freshly chopped
1 teaspoon ginger, crushed	Salt and pepper to taste
½ teaspoon turmeric ground	

Season the chicken with salt and pepper. Heat the oil and fry the chicken for 3-4min until it turns golden brown, then put to one side.

Use the same frying pan to melt the butter and fry the onion with the cinnamon. Add the garlic, ginger, turmeric, chilli powder, tomatoes, tomato paste and natural yoghurt. Mix all of the ingredients together thoroughly. Bring the ingredients to a simmer and continue to stir for 4-5 minutes. Season with salt and pepper to taste. Put chicken back into the pan and combine with the other ingredients.

Finish by adding the coriander and mixing through the sauce. Spoon the chicken and sauce onto a large serving dish. Serving suggestion: Serve with rice and naan bread.

**All recipe ingredients are available at the following Northbridge Plaza retailers:**



- Antico's Fruit World
- Aegean Deli Café



Recipe and images supplied by Lenard's.