



Butter Chicken

EXECUTIVE CHEF AMANDEEP PABLA



INGREDIENT LIST

1 full Chicken breast	Tumeric
Garlic/Ginger paste	Garam Masala
Plain Yogurt	Salt & Black Pepper
Cream	Black Salt
Butter	Sugar
Red Onions	Red Chili Powder
Tomatoes	Fresh Coriander
Black Cardamom	Cinnamon Stick
Green and Red Chili	Cloves
Dried Fenugreek	Bay Leaf

METHOD

Cut chicken into bite sized chunks. Marinate in spices for at least 15 minutes. Cook onions and tomatoes with spices. Puree softened tomato and onions into a sauce. Cook chicken until golden brown. Cook and season butter sauce. Add tomato puree and cream. Add cooked chicken. Drizzle with heavy cream and fresh ginger for garnish.

Featured Spices:

The Local Harvest Market



Featured Product:

Kent's Chicken Coop

