

IMRAN'S BUTTER CHICKEN

Serves 4 to 6

INGREDIENTS:

2 kg Cater Chicken Rocklands Fillets
Butter
Oil
1 Cinnamon stick
1 onion
Black pepper
Garlic powder
Crushed ginger garlic
Turmeric
Masala/chilli power
Dhania/geero powder
Coriander
Curry leaves
Fresh cream
Double cream plain yoghurt

METHOD:

1. Add oil and butter to a pot.
Add onions and cinnamon stick, curry leaves and let it fry until golden brown, add ginger garlic.
2. Add your cubed chicken fillets
Let the chicken cook for a few mins .
Then add all your dry spices and simmer on low .
3. Add your yogurt and tomato paste.
4. Add fresh cream, let it cook for a mins until slightly thick and creamy , thereafter garnish with coriander.

Can be enjoyed with roti, naan or rolls.