Butter Chicken
RECIPE

Butter Chicken

Cooking time	45 mins
Preparation time	10 mins
Serves	4

A flavoursome chicken dinner made with our convenient Royco® Butter Chicken sauce.

Ingredients

- 500g chicken strips
- Royco® Butter Chicken Recipe Base
- 2 Tbls oil or Butter
- 1 onion, finely chopped
- 1 Tbls garlic and ginger paste (optional)
- 50g tomato paste
- 125ml fresh cream/plain yoghurt
- Extra chilli and fresh coriander (optional)

Vegetarian

Replace the chicken in this recipe with cauliflower florets and paneer cheese.

Family Friendly

To cool down the spiciness of a curry for your kids, add an extra dash of cream or dollop of yoghurt.

Method

1. In a pan, lightly brown chopped onion and chicken strips.
2. Add the chilli, garlic and ginger paste (optional).
3. Stir in the tomato paste and contents of the Royco® Butter Chicken Recipe Base pouch, bringing to a simmer.
4. Add the fresh cream or plain yoghurt.
5. Allow to simmer for 10-15 mins.
6. Season to taste and serve with basmati rice or naan bread.
7. Garnish with fresh coriander.

Recipe Tags

Recipe Bases, Chicken

Related Recipes



Cape Malay Beef and Cashew Nut Stir-Fry

Cooking time

10 mins

Preparation time

5 mins



Traditional Cape Malay Chicken Curry

Cooking time

30 mins

Preparation time

20 mins



Thai Green Curry

Cooking time

20 mins

Preparation time

15 mins



Stir Fried Curried Beef, Rice and Greens

Cooking time

10 mins

Preparation time

10 mins

Shake and Bake Butter Chicken

Cooking time

45 mins

Preparation time

10 mins

Homestyle Lamb Curry

Cooking time

30 mins

Preparation time

20 mins



Korma Curry

Cooking time

25 mins

Preparation time

15 mins

Spicy Lentil Curry

Cooking time

45 mins

Preparation time

20 mins

Chicken Tikka Masala

Cooking time

35 mins

Preparation time

15 mins



Butter Chicken Curry

Cooking time

25 mins

Preparation time

15 mins

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