Butter Chicken Curry
RECIPE

Butter Chicken Curry

Cooking time	25 mins
Preparation time	15 mins
Serves	4

This easy Butter Chicken Curry recipe, is a weeknight favourite - packed with Royco® flavour and ready in only a matter of minutes.

Ingredients

- 1 Royco© Butter Chicken Curry Dry Cook-in Sauce
- 50g Butter
- 500g Chicken Cubes
- 1 Chopped Onion
- 1 Tbsp Garlic & Ginger
- 50g Tomato Paste
- 400ml Water
- 100ml Fresh Cream

Vegetarian

Replace the chicken in this recipe with chunky baby marrow and aubergine.

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. Heat butter in a large frying pan and fry onion and chicken until lightly browned
2. Add the minced garlic & ginger and tomato paste, and fry for 2 minutes.
3. Mix contents of Royco© Butter Chicken Curry Dry Cook-in Sauce packet with cold water and pour over the chicken mixture. Bring to the boil, then reduce heat and simmer covered for 15mintues, stirring occasionally.
4. Add cream and simmer for 5 minutes
5. Add cream for mild heated sauce
6. Add chopped chillies for a hot & spicy sauce

Recipe Tags

Curry Sauce, Chicken, Curry

Related Recipes



Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins



Four Cheese Frittata

Cooking time

15 mins

Preparation time

5 mins



Spicy Lentil Curry

Cooking time

45 mins

Preparation time

20 mins



Panzanella Salad

Cooking time

10 mins

Preparation time

5 mins

Curried Potatoes

Cooking time

30 mins

Preparation time

10 mins

Cheesy Chicken Pasta

Cooking time

20 mins

Preparation time

15 mins

Lasagna

Cooking time

30 mins

Preparation time

10 mins



Chakalaka and Pasta Salad

Cooking time

15 mins

Preparation time

5 mins

Homestyle Lamb Curry

Cooking time

30 mins

Preparation time

20 mins

Crunchy Sweet and Sour Stir-Fry

Cooking time

15 mins

Preparation time

15 mins

Source URL: *https://www.royco.co.za/recipe/butter-chicken-curry*