Shake and Bake Butter Chicken
RECIPE

Shake and Bake Butter Chicken

Cooking time	45 mins
Preparation time	10 mins
Serves	4

Chicken pieces coated in Royco Butter Curry Chicken Sauce and baked in the oven to create a fragrant one-tray feast.

Ingredients

- 30ml oil
- 8 pieces of chicken, skin on (4 thighs and 4 drumsticks)
- 1 onion, cubed
- 4 garlic cloves, finely chopped
- 45ml tomato paste
- 1 x Royco Butter Chicken Dry Cook In Sauce
- 125ml cream
- 125ml water
- Sides – rice, naan, sambal, raita
- Fresh coriander

Method

1. Preheat the oven to 180C.
2. Put the oil into a large casserole dish. Heat over a high heat on the stove top. Once hot, add the chicken pieces skin side down.
3. Allow to colour nicely on all sides then remove from the dish.
4. Turn the heat down to medium then add the onions, fry for 5 minutes, then add the garlic. Fry for a further 2-3 minutes.
5. Add the Royco Butter Chicken, cream and the water. Bring to a simmer then remove from the heat. Add the chicken pieces skin side up.
6. Place the dish into the oven and bake for 45 minutes, or until the chicken is cooked through.
7. Serve the butter chicken curry garnished with coriander. Serve with your choice of sides - rice, naan bread, and sambals or raitas.

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Chicken

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Preparation time

15 mins



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Preparation time

15 mins

Almond, Lemon and Black Pepper Crusted Fish

Cooking time

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Preparation time

15 mins

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