Creamy Butter Chicken Pasta

Cooking time	20 mins
Preparation time	15 mins
Serves	4

A quick and easy pasta that is bursting with flavour. In this recipe we use Royco® Butter Chicken Cook-in-Sauce in an exciting new way.

Ingredients

- 500g chicken strips
- 1 packet Royco® Butter Chicken Cook-in Sauce
- 500g cooked penne pasta
- 1 can coconut cream
- 1 chopped onion
- 1/2 teaspoon crushed garlic
- 1/2 teaspoons crushed ginger
- 15ml olive oil
- Fresh coriander

Vegetarian

For a tasty vegetarian version of this dish, switch the chicken with 250g of roasted butternut cubes and a can of chickpeas.

Family Friendly

This dish is packed with aromatics. Play a fun guessing game with your kids. Get them to smell the ingredients blind-folded, and guess what it is.

Method

1. Fry ginger, garlic and onion until brown.
2. Add the chicken and give it a stir every 5 minutes.
3. Pour in the Royco® Cook-in Sauce and the coconut cream.
4. Pour in the pasta and just let it simmer for 5 minutes.
5. Garnish with the coriander.

Recipe Tags

Dry Cook In Sauce, Chicken, Curry, Pasta

Related Recipes

Chicken Tetrizini

Cooking time

35 mins

Preparation time

25 mins

Lasagna

Cooking time

30 mins

Preparation time

10 mins

Simple Bacon Carbonara Pasta

Cooking time

20 mins

Preparation time

15 mins

Salmon and Mushroom Pasta

Cooking time

10 mins

Preparation time

10 mins

Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins

Tuna Crumble

Cooking time

25 mins

Preparation time

10 mins

Spinach And Cheese Cannelloni

Cooking time

35 mins

Preparation time

20 mins

Creamy Chicken and Mushroom Risotto

Cooking time

25-30 mins

Preparation time

10 mins

Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins



Mediterranean Pasta Bake

Cooking time

35 mins

Preparation time

10 mins

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