



Creamy Butter Chicken Pasta
RECIPE

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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