

## BUTTER CHICKEN ON BASMATI RICE ( for 4)

100 mL	plain yogurt
5 mL	lemon juice
5 mL	chili powder
3 mL	turmeric,cumin, coriander, paprika
3 mL	mango powder
2 mL	salt and pepper
1 inch	fresh ginger, finely minced
2	garlic cloves, finely minced
1	boneless chicken breast
2	boneless chicken thigh
30 mL	butter
1	small onion, finely diced
2 mL	ground cardamon
1 mL	cinnamon
100 mL	crushed tomatoes
15 mL	tomato paste
10 mL	sugar
80 mL	chicken stock
125 mL	heavy cream
250 mL	basmati rice
500 mL	water
4 mL	salt
2 mL	butter

1. Combine the yogurt, lemon juice, tumeric, paprika, chili powder, cumin, coriander, salt, pepper, ginger and garlic in a small bowl. Cut up the chicken breast and chicken thigh into 1 inch sized pieces and add them to the small bowl and coat them well and let them marinate for at least 15 mins.
2. Place the 500 ml of water, rice, salt and butter in a pot with a sealed lid and bring it to a boil. Once it is boiling remove lid, stir once and replace the lid and cook on minimum for 20 mins while you make the chicken. (NO PEEKING)
3. Heat the butter in the fry pan over medium heat. Add the onion, cardamom and cinnamon and cook for 2 mins until the onion starts to soften. Then add the chicken and the marinade and cook for 3 mins. When chicken is half cooked add the sugar, tomato paste, tomato puree and stock. Simmer for 10 mins.
4. Stir in the cream and cook for 10 mins more on low. Taste it and add any extra, salt, pepper, sugar or spices it needs and then serve over the basmati rice