



## Butter Chicken



4-6 Servings



Prep: 15 min

Cook: 45 min

### INGREDIENTS

1kg chicken thigh fillets cubed

**40g Belicious Butter Chicken Spice (4 tbsp)**

100g butter

1 large onion - chopped

1 cup chicken stock

400g pureed tomatoes

2 tsp salt

2 tsp sugar

300ml fresh cream

### DECORATION/ACCOMPANIMENT

Salt to taste

Serve with rice (or garlic naan)

Add a bunch of chopped fresh coriander once removed from heat

### LET'S GET COOKING!

1. Heat Butter in saucepan, when frothy add onion and sauté until just starting to brown.
2. Add Belicious Butter Chicken Spice, stir until fragrant, about 10 seconds. Pour in chicken stock and tomato puree, sugar, salt and chicken pieces.
3. Simmer covered for 30 minutes.
4. Add cream, simmer covered a further 15 minutes.

CREAMY !

Scan to order  
Belicious ingredients

