

Butter Chicken (Wildings Style)

Ingredients

For chicken marinade:

5 chicken Maryland fillets trimmed & diced in to 2cm pieces

2 tbs Wildings Kashmiri Masala

½ lemon juice & zest

½ cup natural yogurt

1 small piece of ginger grated

2 cloves garlic crushed

1 small onion finely chopped

About 10 Coriander stems/roots finely chopped

2 tsp smoked paprika

For sauce

60g butter or ghee

800g diced tomatoes (tinned/fresh)

250 ml thickened cream

Fresh coriander

100g butter

Method

Combine all ingredients for chicken marinade in bowl and mix until combined. Place in chicken, ensuring that each piece is well coated. Cover & place in fridge for several hours or ideally overnight.

For Sauce

Heat 60g ghee or butter and place in chicken, turning until slightly browned. Add tomatoes with a ¼ cup water and simmer for 15 minutes. Stir in cream and softened butter until melted then serve with fresh coriander on top.

Serving Suggestion

Serve with roti, poppadum's', raita (grate a small cucumber & carrot into a cup of yogurt & add a tsp of fresh basil mint/coriander or mint)

This recipe contains no preservatives, additives, M.S.G & is high in flavour & is very easy to prepare.

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