

Butter Chicken

Serves 4

Ingredients:

- 1kg skinless chicken
- 3 tbsp Himalaya Butter masala
- 1 cup cream or creamed soft tofu.
- ½ cup chicken stock
- 1/2 cup each, almonds and cashews; Blend to a paste in water.
- 1 tea spoon salt
- ¼ cup coriander leaves for garnish

Method: Apply butter masala & salt to chicken. Marinate for half an hour or more. Place in a baking dish and grill in an oven until well browned on all sides, on high heat and almost baked 25 minutes. Mix cream, stock and nuts paste. Pour over chicken. Bake until meat is tender (10min) on medium heat. Add water if required during the last part of cooking to regulate the gravy. Garnish with coriander leaves & Serve.