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*by ewfood*

## Butter Chicken in a Hurry



## Ingredients

1lb. chicken breasts cubed  
2oz. tandoori paste  
2oz. natural yoghurt  
1fl oz. oil  
1 onion, diced  
3 cloves garlic, minced  
8oz. strained tomatoes  
1fl oz. light cream  
1oz. butter  
Basmati rice to serve

## Preparation

- 1 Mix together the tandoori paste and yogurt to create a marinade. Coat the chicken with the marinade, cover and refrigerate for at least 30 minutes. The longer you marinate the chicken the better.
- 2 Heat the oil in a frying pan and add the chicken. Cook until golden brown and cooked through. Remove the chicken from the pan and set aside. In the same pan melt the butter and sauté the onions. Add the garlic and cook until the onion is soft. Return the chicken to the pan and add the tomatoes. Simmer until the dish is heated all the way through.
- 3 Stir the cream through the curry and cook for a few minutes. Serve with rice.

## Cooks Note

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