



Butter Chicken



Ingredients:

- 2 TBLs neutral oil, butter or ghee
- 2 pounds chicken breast cut into 1-inch cubes
- 3 TBLs tomato paste
- 2-3 TBLs Fadwa Butter Chicken Masala Seasoning
- 1 tsp salt or to taste
- 1 tsp red chili powder or to taste
- 3 cups heavy cream.

Method:

1. Heat neutral oil, butter, or ghee in pan.
2. Add chicken, and sauté until no longer pink on outside.
3. Add butter chicken masala spice, salt, and ½ tsp red chili powder. Sauté for 2-3 minutes.
4. Add tomato paste, mix into the chicken and sauté for 2-3 minutes, or until it no longer smells raw.
5. Add 2 cups of the heavy cream and stir, bring to a rolling boil. Set aside the remaining cream for later.
6. Cover and reduce heat to low, simmer for 20-25 min until chicken is tender.
7. Add additional cream for thinner consistency.
8. Garnish with cilantro and drizzles of cream if desired.