



**NATIONAL  
CURRY  
WEEK**

## Butter Chicken Curry

1kg Boneless Chicken  
1 Tablespoon Of Vegetable Oil  
2 Tablespoon Tandoori Masala  
1 Teaspoon Salt  
1 Tablespoon Black Pepper  
1 Teaspoon Turmeric  
1 Teaspoon Ground Coriander

### Sauce

2 Medium Onions  
2 Garlic Cloves  
2 Green Chillies  
½ Tin Chopped Tomatoes

½ Tub Single Cream

Heat the oil in the pan on a medium to hot heat, add the chicken and the spices and cook until the chicken colours.

Blitz together the sauce ingredients and add into the pan with the chicken.

Once cooked turn off the heat and add ½ tub of single cream.