

## Easy Butter Chicken

Serves 4-5

### Ingredients:

50	mL	butter
25	mL	curry paste
15	mL	ginger root minced
10	mL	hot pepper minced
5	mL	cumin
5	mL	paprika
375	mL	crushed tomatoes
100	mL	cream
500	g	boneless chicken – cubed
100	mL	yogurt
60	mL	fresh coriander – chopped
25	mL	freshly squeezed lime or lemon juice

### Preparation:

1. Preheat oven to 375
2. Place half of the butter in a glass casserole and place in oven until butter is melted. Remove from oven, swirl to coat and set aside.
3. In a large pot melt remaining butter over medium heat. **Add half** of the curry paste, the ginger, hot pepper, cumin and paprika. Stir until fragrant.
4. Add tomatoes; bring to a boil. Stir in whipping cream; bring to a boil and then reduce the heat to medium low. Simmer stirring often for about 10 minutes or until sauce is thickened.
5. Meanwhile in a bowl combine yogurt and remaining curry paste; add chicken and toss to combine.
6. Spread chicken in the prepared casserole dish and bake for 10 minutes.
7. Pour sauce over chicken and bake for 10 minutes longer until sauce is bubbling.
8. Sprinkle with fresh chopped coriander and lemon or lime juice.