



## Thornleigh Butter Chicken Recipe

### Ingredients:

1kg chicken fillets cubed  
125g butter  
250ml fresh cream  
50g sachet tomato paste  
1 medium onion  
4 Green chillie chopped fine  
1 tsp Crushed ginger and garlic

### Spices:

Mix Provided

### Instructions:

Add butter to pot and allow it to melt. Once melted add 1 medium onion sliced & finely chopped chillies.

Allow onions to fry till light brown.

Add 1 tsp Freshly crushed ginger and garlic.

Add spices according to quantity provided.

Allow to roast for a few seconds then add the cubed chicken fillets.

Allow to cook for 5-6 min, then add the tomato paste and leave it to simmer for 1 minutes.

Add the fresh cream over and allow to simmer until the consistency is right. Add Salt to taste. Garnish with fresh Coriander & Serve

Best Paired with Thornleigh Sauvignon Blanc