

HOW TO USE · BUTTER CHICKEN MASALA

EASY BUTTER CHICKEN

Rich, warm and aromatic. A weeknight curry that tastes like a Saturday.

SERVES	PREP	COOK
4	15 min + 30 min marinating	30 min

INGREDIENTS

- 800 g chicken thigh fillets, cut into 3 cm pieces
- 3 tbsp Butter Chicken Masala (1 tbsp for the marinade, 2 tbsp for the sauce)
- ½ cup (130 g) plain yoghurt
- 2 tbsp butter and 1 tbsp oil
- 1 brown onion, finely diced
- 400 g can crushed tomatoes
- ¾ cup (180 mL) cream
- Salt, to taste
- To serve: basmati rice, naan and chopped coriander



METHOD (oven)

1. Mix the chicken with the yoghurt, 1 tbsp Butter Chicken Masala and a pinch of salt. Cover and marinate in the fridge for 30 minutes, or up to overnight.
2. Heat the butter and oil in a large pan over medium heat. Cook the onion 6–8 minutes, until soft and golden.
3. Stir in 2 tbsp Butter Chicken Masala and cook 1 minute, until fragrant.
4. Add the tomatoes and ½ cup (125 mL) water. Simmer 10 minutes, stirring now and then.
5. Add the chicken with its marinade. Simmer gently 12–15 minutes, until cooked through (75°C in the thickest piece).
6. Stir in the cream, warm through for 2 minutes and season with salt to taste. Serve with rice, naan and coriander.

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AIR FRYER METHOD

190°C · 10–12 min

Marinated chicken, then into the sauce

1. Marinate the chicken as on the front. Make the sauce in a pan (steps 2–4), without the chicken.
2. Heat the air fryer to 190°C. Cook the chicken in a single layer, 10–12 minutes, turning halfway, until 75°C.
3. Stir the chicken and cream into the sauce and warm through for 2 minutes.

BBQ / GRILL OPTION

180–200°C · 15–20 min

Grilled chicken, simmered in the sauce

1. Marinate the chicken as on the front and thread onto skewers.
2. Heat a hooded BBQ to 180–200°C. Oil the grill.
3. Grill 6–8 minutes a side, until lightly charred and 75°C in the thickest piece.
4. Slide the chicken into the sauce (steps 2–4 and 6) and simmer 3–4 minutes.

SMOKER OPTION

150–160°C · 1–1½ hr

Smoked thighs, then into the sauce

1. Set the smoker to 150–160°C with a mild wood such as apple or cherry.
2. Smoke the marinated thigh fillets 1–1½ hours, until 75°C in the thickest part.
3. Chop and stir into the sauce with the cream, as on the front.

OTHER WAYS TO USE IT

- → Use as a rub on chicken, then roast or grill.
- → Stir 1–2 tsp through yoghurt for a marinade, or into a tomato sauce for a quick curry.
- → Toss through roast cauliflower, potatoes or paneer.

ALLERGENS The blend itself has no dairy. This recipe adds yoghurt, butter and cream (milk).
SALT Butter Chicken Masala has no salt, so season to taste.