

Indian Buttered Chicken

Ingredients

45g OHCo. Indian Curry Spice

2 tablespoons OHCo. Chilli Savory oil

2 onions finely chopped

4 cloves garlic fine

2 tablespoons grated fresh ginger

1 red chilli deseeded and chopped

500g diced chicken breast

100g salted butter

1 tin coconut

1 tin chopped tomatoes

Juice of 1 lime

1 bunch chopped coriander for garnish

1 punnet of cherry tomatoes

Directions

Marinate chicken with 1 tablespoon of OHCo. Indian curry spice & the lime juice.

Sauté onion, garlic, ginger & chilli until soft in OHCo. Chilli Savory Oil.

Add the remaining OHCo. Indian curry spice cook for ten minutes on low heat.

Add coconut milk & tinned tomatoes bring to the boil & cook for another 10 minutes.

Add marinated chicken & poach in sauce for 10 minutes or until tender.

Garnish with fresh coriander & cherry tomatoes & serve with boiled basmati rice.