

Ingrediënten

2 lbs of chicken breast
 Salt and pepper
 1 tsp of chili powder
 1/2 tsp of ground turmeric
 6 tbsp of butter, divided into 2 tbsp chunks
 1 1/2 cups of yellow onion, diced
 3 tsp of garam masala
 1 tsp of chili powder
 1 tsp of cumin
 1 tsp of cayenne pepper
 1 Tbsp. of grated ginger
 3 garlic cloves, minced
 3" stick of cinnamon
 14 oz of tomato sauce
 1 cup of water
 1 cup of heavy cream
 Chopped cilantro for garnish
 Rice



Recept

Marinate chicken breast in chili powder, turmeric, salt and pepper. Let it sit for 15 minutes.

Brown chicken in two Tbsp. of butter, remove and set aside.

Melt another two Tbsp. of butter over medium heat, add onions, garlic, garam masala, grated ginger, chili powder, ground cumin, cayenne pepper, cinnamon, salt and pepper. Cook until fragrant.

Add the tomato sauce and bring to a simmer. Add the water and cream, bring back to a simmer. Return the chicken and simmer covered for another 10 -15 minutes.

Stir in the last two Tbsp. of butter and additional salt and pepper to taste.

Serve garnished with cilantro on top of rice. Enjoy!

Bron

BuzzFeed Videos

<http://www.buzzfeed.com/emilyhorng/heres-an-easy-recipe-for-butter-chicken-that-you-can-make-to#.ys2ZerN2RD>



<https://www.tasty.co/recipe/easy-butter-chicken>

Info Martine Lycke 27/04/2016

Kip ontdooien en droogdeppen

Kip 15 minuten marineren met

1 tl chilipoeder

½ tl kurkuma

P&S

Kip aanbakken in 2 el boter en opzijzetten

2 el boter smelten en aanbakken:

1.5 cup ui

3 lookteentjes

3 tl garam masala

1 tl chilipoeder

1 tl komijn

1 tl Cayenne peper

1 tl gember

1 tl Kaneel

P&S

1 blik tomaten passata (14oz=400 ml)

1 cup water (250ml)

1 cup room = 250 ml (200ml light gebruikt)

Kip erbij

Met deksel op pan 10-15 minuten garen

+ 2 el boter (achterwege gelaten !)

Op bedje van rucola, sojascheuten en speltspaghetti Soubry

Resultaat : Straffen toebak

Fotos

