

EASY BUTTER CHICKEN



 Serves 4

 Prep Time 10 minutes

 Cook Time 20 minutes



INGREDIENTS

- 1 onion, chopped
- 1 tsp finely grated fresh ginger
- 2 cloves garlic, finely chopped
- 500g chicken thigh meat, boneless and skinless, cut into 2cm pieces
- 375g pouch **Wattie's Curry Creations Butter Chicken Simmer Sauce**
- ¼ - ⅓ cup unsweetened Greek-style yoghurt or cream

METHOD

1. Heat a dash of oil in a saucepan or frying pan. Add onion and fry over medium heat until beginning to soften. Add ginger and garlic and allow them to sizzle but do not burn. Increase the heat and add the chicken and stir-fry until it colours.
2. Pour over **Wattie's Curry Creations Butter Chicken Simmer Sauce**. Bring sauce to nearly boiling. Reduce heat and simmer uncovered for 15-20 minutes

- 1 handful fresh coriander leaves, chopped
- Naan bread or poppadoms (optional)

until the chicken is cooked and the sauce has reduced a little.

- 3.** Remove from the heat and stir through yoghurt or cream.
- 4.** Garnish with freshly chopped coriander and serve with basmati rice, green beans and naan bread or poppadoms on the side.