

 **Butter Chicken**

**Butter chicken (Per Pair)**

200g Chicken thigh fillets, diced

1 tomato, diced

150 ml condensed tomato soup

1 tsp ground cumin

1 tsp garam masala

¼ tsp chilli powder

1 tsp ground coriander

1 tsp crushed ginger

¼ cup cream

¼ cup Greek style yoghurt

½ cup spinach

2 tsp oils

$2cm^{3}$ butter

**Method**

1. Gently pan fry diced chicken with oil and butter until golden brown.
2. Add diced tomato, ginger, cumin, coriander, garam masala, and chilli powder and cook for a further 3-5 minutes.
3. Add Soup, and ½ cup cold water. Stir well and bring to boil, then reduce heat and simmer for 10 minutes or until thickened.
4. Stir through cream. Add spinach and yoghurt and then stir until spinach has wilted.
5. Serve with steamed rice and top with parsley leaves.

**Learning Intention**

**To have a basic understanding of Indian spices.**

1. What spices are mixed to make garam masala?
2. Why do we add cream and yoghurt to the dish?
3. What do we use in this dish that is different to a traditional version?