Easy butter chicken

Ingredients

1/2 cup plain Greek-style yoghurt
2 garlic cloves, crushed
3cm piece ginger, peeled, finely grated
1 teaspoon garam masala
2 teaspoons ground cumin
1/4 teaspoon chilli powder
600g chicken thigh fillets, trimmed, cut into 3cm pieces
1 tablespoon vegetable oil
20g butter
1 brown onion, halved, thickly sliced
410g 1/2 cup chicken stock
1 can tomato puree
1/2 cup thickened cream

Method

Place yoghurt, garlic, ginger, cumin, coriander, garam masala and chilli powder in a glass or ceramic dish. Add chicken. Stir to coat. Cover. Refrigerate for 2 hours.

Heat oil and butter in a heavy-based saucepan over medium-high heat. Add onion. Cook, stirring occasionally, for 3 to 4 minutes or until softened. Add chicken mixture to pan. Cook, stirring, for 5 minutes or until chicken just starts to change colour. Add tomato puree and stock. Cover. Bring to the boil. Reduce heat to low. Simmer, stirring occasionally, for 10 minutes or until chicken is tender and mixture has thickened slightly.

Stir in cream. Simmer for a further 5 minutes or until heated through. Serve with steamed rice and coriander leaves.