

RECIPE

 SPICE 1 / 3	60 MINUTES 	DIFFICULTY ★★★☆☆	COOK WITH IN 7 DAYS
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INSTRUCTIONS

1. Heat the pan or pot on medium flame.
2. Add 70ml of oil and saute onions until golden brown in colour.
3. Add chopped garlic, ginger, tomatoes and saute until the tomato has mashed.
4. Add the My Delhi Butter Masala Spice Mix and 400ml of water. Mix well. Cook it on slow heat for around 25 minutes.
5. Switch off the flame and put aside to cool down.
6. Transfer the cooled down sauce into a blender and blend until the sauce becomes a fine puree.
7. Strain through a fine sieve/strainer into pot ready to cook again.
8. Put flame on low heat and cook sauce until it starts to bubble.
9. Add the diced chicken and mix well with the sauce. Cook for 7 to 8 minutes.
10. When the chicken is cooked, add cream and mix well. Cook for another 1 minute.
11. Switch off the gas. Add butter and give it a good stir.
12. Garnish with a swirl of cream and a dash of butter and enjoy.

ALLERGY: GLUTEN-FREE | NUT-FREE

Serves 2-3 people

ADDITIONAL INGREDIENTS

- 500g of chicken breast (diced into small pieces)
- 70ml of vegetable oil
- 1 medium sized onion finely or roughly chopped
- Ginger finely chopped 1 1/2 tablespoon (25g)
- Garlic finely chopped 1 1/2 tablespoon (25g)
- If you cannot get fresh garlic/ginger, you can use garlic ginger paste (1 heaped tablespoon)
- 4 medium ripe tomatoes finely or roughly chopped
- 400 ml of warm water
- 50g of single cream
- 25g of butter (preferably unsalted)



VIDEO GUIDE HERE - www.mydelhistreetfood.com/butter-masala-kit

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MY DELHI
INDIAN STREETERY



BUTTER CHICKEN MASALA

Prepare to wow your family or guests with this amazing creamy buttery Delhi-cious dish. Originally created in Delhi in the 1950s, it is a dish that is staple in homes and restaurants across India. Its rich, creamy tomato'y flavoured sauce with a blend of spices gives it a unique gastronomical taste that will have you craving for more.

ABOUT MY DELHI

We're an Indian street food restaurant inspired by the roadside hawkers of Delhi. We have passionate Indian chefs who are proud of their heritage and want to bring the authentic dishes and flavours to an industry dominated by British Curry Houses. Our Spice Recipe Kits are prepared using carefully selected spices which are handpicked, balanced, roasted and freshly grounded to produce home style cooking in a simple easy to follow recipe.

TURN ME OVER FOR COOKING INSTRUCTIONS

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