

Ranger Nick's

Makkhani Murghi



1 kg diced chicken breast or thighs
2.5cm chopped ginger
6 cloves chopped garlic
3 chopped red chillies
2 tbsps oil
1 tin of diced tomatoes (400g)
2 tbsps tomato paste
150ml cream
150g natural yoghurt
100g butter
juice of 1/2 lemon

Cutting board
Sharp knife
Wooden spoon
Measuring spoons
Cook pot

A rich chicken curry in butter sauce - it is quite an unusual dish and certainly suitable for serving at a dinner party.

This classic dish offers a rich flavour sensation with a combination of various spices and will suit the majority your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.

Cooking Method:

In a bowl, combine diced chicken with yoghurt, lemon juice and packet of spices. Heat oil in your cook pot and fry ginger, garlic and chilli for a minute. Add marinated chicken and stir through. Add butter, diced tomatoes and tomato paste. Stir in, bring to the boil and let simmer for 30 minutes. Add cream and simmer for a further 5 minutes. Take off the heat and serve with rice.

Watch it on Youtube at <https://youtu.be/6eMUdhb4l0c>