



Speed Scratch Butter Chicken Curry

Time: 20 minutes

Serves: 25

Ingredients

Marinated Chicken

- 9 lbs (4 kg) boneless, skinless chicken thighs, cubed
- 4 cups (1 L) plain yogurt
- ½ cup (125 ml) garlic puree
- ½ cup (125 ml) ginger puree
- ¾ cup (175 ml) tandoori masala
- ¼ cup (60 ml) garam masala
- ¼ cup (60 ml) cumin
- ¼ cup (60 ml) vegetable oil
- Salt and pepper, to taste

Sauce

- 16 cups (4 L) Richardson®/MD Ultimate Butter Chicken Sauce
- ½ cup (125 ml) dry fenugreek

Serve

- Basmati rice
- Cilantro, freshly chopped
- KRAFT Creamy Cucumber Dressing

Directions

- Combine all the ingredients under Marinated Chicken and mix well.
- Cover and refrigerate overnight.
- Lay the marinated chicken onto baking sheets in a single layer and roast at 425°F (218°C) until fully cooked and lightly charred (18 to 20 minutes).
- While the chicken is cooking combing the sauce portion into a pot and stir well.
- Add the cooked chicken and all the liquid run in the pan into the sauce and stir well. Refrigerate until needed.
- Serve portions over basmati rice.
- Garnish with the cilantro and dollops of the dressing.

Warm up your guests with a delicious butter chicken recipe that reduces cooking time while exciting your customers.

