

## **Cardamom Butter Chicken**

### **Ingredients**

6 chicken thighs, skinned and de-boned and cut into chunks  
2 inch piece ginger  
2 green chillies  
2 cloves garlic  
Small bunch coriander  
Vegetable oil  
2 onions, peeled and chopped  
1 tsp ground turmeric  
1 tsp fenugreek seeds  
4 cloves  
7 cardamoms  
Small cinnamon stick  
2 tablespoons tomato purée  
4 tablespoons yoghurt  
Splash double cream  
Chapatti to serve

### **METHOD**

- Blitz garlic, ginger and green chillies to a paste
- Heat a little vegetable oil in a pan and cook the chopped onions until turning golden – then add the paste and stir fry for two minutes before adding the turmeric, fenugreek, cloves cardamoms and cinnamon. Cook for two more minutes, then set aside.
- Add more vegetable oil and fry the chicken until well browned and cooked through.
- Add the tomato paste and cook out for 2 minutes then add the sauce. Heat through before adding the yoghurt and cream.
- Check for seasoning and add salt, pepper and sugar as desired.
- Serve sprinkled with chopped coriander leaves and a chapatti on the side.