



# Easy one-pot Butter Chicken

## INGREDIENTS

1 tablespoon olive oil  
6 chicken thighs (bone in, skin on)  
1 onion, finely chopped  
2 garlic cloves, crushed  
4cm piece (20g) ginger, finely grated  
50g unsalted butter  
1 tablespoon tandoori paste  
2 tablespoons tomato paste  
2 cups (500ml) Campbell's Real Stock Chicken  
400g can chopped tomatoes  
1/2 cup (125ml) coconut cream  
2 cups (560g) thick Greek-style yoghurt  
1/2 cup dill fronds, roughly chopped  
Juice of 1 lemon  
1 telegraph cucumber, sliced into rounds  
2 long green chillies, thinly sliced  
Roti, to serve  
Lime, to serve  
Micro coriander, to serve

## SPICE MIX

1 teaspoon ground cumin  
1 teaspoon ground ginger  
1 teaspoon ground smoked paprika  
1 teaspoon ground coriander seeds  
1 teaspoon ground turmeric  
1 teaspoon ground cinnamon  
1 teaspoon ground dried mint  
1 teaspoon fenugreek seeds, toasted, ground  
1 teaspoon caraway seeds, toasted, ground  
1/4 teaspoon ground cloves  
1/4 teaspoon ground cardamom

## METHOD

### Step 1

Heat oil in a large flameproof casserole over high heat. Season chicken and cook, skin-side down, for 6 minutes or until golden, then turn and cook for a further 4 minutes or until sealed. Remove from pan and set aside.

### Step 2

For the spice mix, combine all spices in the casserole. Add onion, garlic, ginger and butter, and reduce heat to low. Cook, stirring, for 5 minutes or until onion has softened. Add tandoori and tomato pastes, and cook for a further 1 minute, then add stock and tomato.

### Step 3

Return chicken to pan, increase heat to high and bring to the boil. Reduce heat to medium-low and cook for 1 hour or until tender and sauce has reduced by half. Season, and stir in coconut cream.

### Step 4

Combine yoghurt, dill and lemon juice in a bowl. Season.

### Step 5

Serve curry with cucumber, chilli, dill yoghurt, roti, lime and coriander.