

Butter Chicken Curry

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blender
measuring cups and spoons
kitchen scales
large saucepan with lid
chopping board and knife
garlic crusher
fine grater
serving dish

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1. **Blend** together, then set aside
- 1¼ cups bottled **passata or tomato purée**
1¼ cups **coconut cream**
150 g (5½ oz) **raw cashews**
2 TBS **lemon juice**
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2. In the saucepan, over a medium heat, **warm**
- 80 g (3 oz) **butter, ghee or coconut oil**
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3. **Add** and **sauté** for 10 minutes
- 1 large **onion**, finely chopped
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4. **Add** and **sauté** for 1 minute
- 2 large cloves **garlic**, crushed
1 TBS finely grated **fresh ginger**
1 tsp **garam masala**
1 tsp **ground fennel**
1 tsp **ground cumin**
1 tsp **ground turmeric**
1 tsp **ground paprika**
1 tsp **Himalayan or sea salt**
¼ tsp **chilli powder**
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5. **Stir** in the sauce from step 1 and bring to a **simmer**.
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6. **Stir** in
- 700 g (1½ lb) **chicken thigh fillets**, cubed
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7. **Cover** with a lid and **cook**, stirring occasionally, for about 20 minutes until the chicken is cooked through.
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8. **Transfer** to the serving dish and **garnish** with
- 1 TBS chopped **coriander leaves** (opt.)
1 TBS deseeded and chopped **red chilli** (opt.)
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