

Butter Chicken

Ingredients

100 g Rice	$\frac{1}{4}$ cup coconut milk
2 tbsp. oil	1 piece of chicken
$\frac{1}{2}$ an onion	$\frac{1}{2}$ a cup of passata
2 tbsp. butter chicken paste	2 tbsp. tomato purée
A small piece of ginger	Handful of coriander
$\frac{1}{2}$ a pepper	

Method

1. Cook the rice and sieve when ready
2. Peel and grate ginger.
3. Chop the coriander roughly.
4. Chop the onion and garlic finely
5. Cut the pepper into chunks
6. Cut the chicken into bite size pieces.
7. Fry the chicken till it starts browning.
8. Add the onions and peppers cook for a few minutes.
9. Add the garlic, ginger, chilli and a pinch of salt.
10. Add passata, tomato purée and 100ml water.
11. Add the butter chicken paste and coconut milk.
12. Simmer on a low heat for 5 mins.
12. Serve with rice and coriander a garnish.