

RANGER NICK'S

INDIAN MAKKHANI MURGHI CURRY

serves 4 people



This is a rich chicken curry in butter sauce – it is quite an unusual dish and certainly suitable for serving at a dinner party.

This classic dish offers a rich flavor sensation with a combination of various spices and will suit the majority of your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.

Enjoy and “GET IT INDAYA!”

Fresh Ingredients:

- 1 kg diced chicken breast or thighs
- 1 small tub of natural yoghurt
- juice of 1 lemon
- 2.5cm chopped ginger
- 6 cloves chopped garlic
- 2 tbsps oil
- 2 tbsps tomato paste
- 3 chopped red chillies
- 100g butter
- 1 tin diced tomatoes (400g)

- 150ml cream

You'll need:

- Cutting board
- Sharp knife
- Wooden spoon
- Measuring spoons
- Cook pot
- Bowl

Method:

In a bowl, combine diced chicken with yoghurt, lemon juice and packet of spices. Heat oil in your cook pot and fry ginger and garlic for a minute. Add marinated chicken and stir through. Add butter, tomatoes and tomato paste. Stir in, bring to the boil and let simmer for 30 minutes. Add cream and simmer for a further 5 minutes. Take off the heat and serve with rice.

Watch it on Youtube at <https://youtu.be/6eMUDhb4I0c>