



Butter Chicken

Ingredients

- 700 g Chicken breast, cut into medium pieces
- 1 tbsp sunflower oil
- 400 g Tomato with juice
- 3 tbsp MAGGI® Indian Cooking Paste
- 2 cups Water
- 5 tbsp Cashew
- 0.5 cup Cooking cream
- 2 tbsp Coriander leaves, chopped
- 2 Mediums Tomatoes, diced
- 2 Mediums Cucumbers, diced
- 0.33 Head Lettuce, finely chopped
- 1 Medium fresh lemon juice
- 1 tbsp Olive Oil
- 1 pinch salt

Instruction

1. In a medium pot, sauté chicken in vegetable oil until golden, add tomato puree and cook for 1-2 minutes.
2. Add MAGGI® Indian Cooking Paste, water, and cashews and simmer over medium heat for 25 minutes until chicken is fully tender.
3. Stir in cream and cook for another 10 minutes, remove from heat and transfer to a serving dish and garnish with chopped coriander leaves.
4. Serve with paratha bread or white rice.

Nutrition

Carbohydrates	34.28 g
Energy	478.81 kcal
Fats	32.49 g
Protein	22.83 g

🕒 30 Minutes

⊕ 6 Servings