

Serves 2
adults and 2
children with
leftovers!



Monica's Butter Chicken

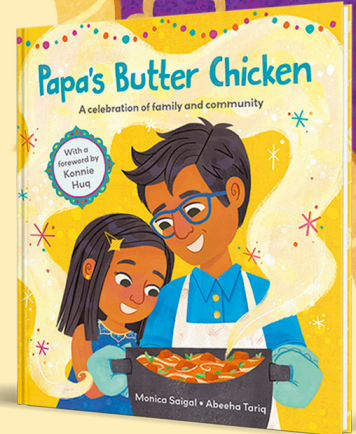
For you to make with a grown-up
and share with your family and friends.

For the chicken

- 250g Greek yoghurt
- 1 tbsp grated ginger
- 1 tbsp crushed garlic
- 2 tbsp tandoori masala powder
- 4 tbsp tomato purée
- Salt to taste
- 2 tbsp fresh lemon juice
- 8 bone-in chicken thighs, skin removed

For the sauce

- 60g unsalted butter
- 1 tbsp grated ginger
- 1 tbsp crushed garlic
- 2 medium tomatoes, finely chopped
- Salt to taste
- 125ml double cream
- 1 tbsp chopped coriander leaves



Recipe

1. Mix the yoghurt, ginger, garlic, tandoori masala, tomato purée, salt (if using) and lemon juice together in a big bowl.
2. Ask your grown-up to slash the chicken thighs in a few places, add them to the marinade bowl, and leave in the fridge for an hour. Heat the oven to 180°C / 160°C fan.
3. Pour the chicken and all the marinade onto an oiled baking tray and put in the oven.
4. Cook the chicken for 40 minutes, until it's no longer pink inside, then put it into a clean bowl, scraping in the cooked marinade.
5. For the sauce, ask a grown-up to heat a frying pan on a medium heat. Drop in the butter and watch it sizzle!
6. Add the ginger and garlic. Stir them with a big spoon for about 30 seconds. Do they smell nice?
7. Stir in the tomatoes and cook for 10 minutes. Add salt (if using).
8. Add the chicken to the sauce. Cover and simmer on a low heat for 10 minutes.
9. Stir in the cream to make the sauce creamy and dreamy. Sprinkle with coriander confetti – your butter chicken is ready!

