

This recipe is based on the chicken makhani recipe we use at home with the ease of using a ready made paste. This is more a method you can follow if you wish to make a yummy butter chicken with the delicious Ferns' paste.

*Chicken meat cut into small pieces*

*Ferns' Butter Chicken Paste*

*lemon juice*

*oil or ghee*

*Thinly sliced onion*

*1 tin of chopped tomatoes or tomato puree*

*fenugreek seeds/powder or leaves*

*fresh coriander*

1. Put the cut up chicken and about a tablespoon of the Ferns' paste in a bowl with a good splash of lemon juice. Mix them altogether.
2. Leave the chicken in fridge overnight or for a few hours or leave it on the bench while you make sure you have the rest of the ingredients if you are running very short on time.
3. Add a little oil or ghee to a large hot pan and cook your chicken pieces until they start to look brown. Cook small amounts at a time to keep the pan hot.
4. Remove the chicken into a bowl. Lower the heat on the pan and add the onion to the pan stirring it around until it is transparent.
5. Add a couple of tablespoons of the butter chicken paste to the pan with the onion and stir it around until it starts to tickle your nose.
6. Add your can of tomatoes and mix it all together.
7. Add your cooked chicken pieces.
8. Add 1/4 teaspoon of fenugreek powder or a small amount of leaves.
9. Taste and see if it is to your liking, add more paste if you want it hotter or salt to bring out all the flavours. Garnish with fresh coriander if you have it handy.
10. Serve with rice or chapati or naan.

