



Butter Chicken Curry

Difficulty
Easy

Serves
2



Ingredients

- 2 tbsp Patak's Butter chicken Curry Paste
- 1 tbsp vegetable oil
- 1 tbsp butter
- 250g chicken, diced
- 1/3 cup of water
- 3tbsp of cream

Instructions

1. In medium size pan, gently heat oil, butter and chicken. Fry gently until browned.
2. Add Patak's curry paste and fry for another 2 minutes.
3. Add water and cream and simmer gently for 15 minutes until cooked. Add more water if necessary.
4. Garnish with chopped cilantro and serve with hot rice or naan bread.

