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BUTTER CHICKEN CHICKPEAS

1 Tbsp. butter

1 large white onion, diced

3½ Tbsp. **Butter Chicken Blend**

1 can (400 mL) coconut milk

½ cup crushed tomatoes

2 cans (540 mL each) chickpeas,
drained and rinsed

½ cup plain Greek Yogurt or sour
cream

In a large frying pan, melt butter over medium-high heat. Add onion and sauté until softened, about 3 to 5 minutes. Stir in **Butter Chicken Blend** and cook for 30 seconds, until fragrant. Pour in coconut milk and crushed tomatoes. Bring to a gentle boil, add chickpeas. Reduce heat to low, and simmer for 15 to 20 minutes, stirring occasionally. Remove from heat. Stir in ½ cup plain Greek yogurt or sour cream until smooth and creamy. Serve as-is with naan bread or over cooked rice.



• **Butter Chicken Blend**