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BUTTER CHICKEN PASTA

1 Tbsp. butter

1 large white onion, diced

3½ Tbsp. **Butter Chicken Blend**

1 can (400 mL) coconut milk

½ cup crushed tomatoes.

½ cup cream

1 ½ cups cooked shredded chicken

4 cups uncooked penne

3 Tbsp. melted butter

⅓ cup chopped parsley

In a large frying pan, melt 1 tablespoon butter over medium-high heat. Add diced 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, crushed tomatoes and cream. Bring to a gentle boil. Reduce heat to low, and simmer for 15 to 20 minutes, stirring occasionally; add cooked chicken to simmering sauce. While sauce is simmering, cook pasta according to package directions, drain and toss with 3 tablespoons melted butter. Plate penne and top with Butter Chicken and add chopped parsley for garnish.



• **Butter Chicken Blend**