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BUTTER CHICKEN POUTINE

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 plain Greek Yogurt

2 chicken breasts, cooked and cubed

1 cup cheese curds

4 cups French fries

1 green onion, sliced (garnish)

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 and simmer for 15 to 20 minutes, stirring occasionally. Stir in cooked chicken and yogurt. While sauce is simmering, bake or fry the French fries. Divide the fries into 4 servings. Add a handful of cheese curds and chicken on each serving of fries. Add Butter Chicken sauce and garnish with green onion.



•Butter Chicken Blend