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BUTTER CHICKEN WITH CASHEWS

1 Tbsp. butter

1 large white onion, chopped

3½ Tbsp. **Butter Chicken Blend**

1 can (400 mL) coconut milk

½ cup crushed tomatoes

4-6 (2 lbs / .907 kg) chicken breasts, cubed

½ cup plain Greek Yogurt or sour cream

1 cup cashews

In a large frying pan, melt 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 and crushed tomatoes. Bring to a gentle boil. Add chicken cubes; reduce heat to low, and simmer for 15 to 20 minutes, stirring occasionally, until chicken is cooked through. Remove from heat. Stir in cashews and plain Greek yogurt or sour cream until smooth and creamy. Serve over cooked rice or noodles.



•Butter Chicken Blend