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BUTTER CHICKEN WITH CHICKPEAS AND CHICKEN LEGS

1 Tbsp. butter

1 large white onion, diced

3 ½ Tbsp. **Butter Chicken Blend**

1 can (400 mL) coconut milk

½ cup crushed tomatoes

6 chicken legs or thighs or a combination

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 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. (While the Butter Chicken Sauce is being prepared cook the chicken legs in the oven or use additional butter and do a quick fry in a heavy pan until internal temperature reaches 165°F; remove and set aside.)

Bring Butter chicken sauce to a gentle boil, add chickpeas and cooked chicken legs. Reduce heat to low, and simmer for 15 to 20 minutes, stirring occasionally. Remove from heat. Stir plain Greek yogurt or sour cream until smooth and creamy. Serve as is, or with cooked basmati rice or naan bread.



• **Butter Chicken Blend**