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BUTTER CHICKEN

1 Tbsp. butter

1 large white onion, diced

3½ Tbsp **Butter Chicken Blend**

1 can (400 mL) coconut milk

½ cup crushed tomatoes

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

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 chicken; reduce heat to low, and simmer for 15 to 20 minutes, stirring occasionally, until chicken is cooked through. Remove from heat. Stir in Greek yogurt (or sour cream) until smooth and creamy. Serve as-is or over cooked rice.



• **Butter Chicken Blend**