

Creamy Garlic Butter Chicken

Last Updated Thursday, 04 April 2019 13:53



Ingredients:

1 tsp chilli powder

1 tsp lemon juice

1 tsp salt

1 tsp red chilli paste

¼ tsp arad

1 tsp crushed garlic

Method:

Marinate 1 chicken, cut into pieces, in the above spices.

Cook with a little ghee till done.

Sauce

Ingredients:

3 Tbsp Steers peri peri sauce

3 Tbsp Steers garlic sauce

1-2 Tbsp chilli sauce

2 Tbsp tomato puree

100g garlic butter

1 cup fresh cream

Method:

Boil all the sauce ingredients together.

Empty the chicken into a casserole dish. Pour over the sauce.

Top with red pepper slices.

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Bake to warm through when ready to serve.

Serve with naan or rolls.