

Cashew nut Butter Chicken

Ingredients

- 250ml (1 cup) plain yoghurt
- 45ml (3 tbsp) ready-made butter chicken spice
- 750g chicken thigh fillets, skin and bones removed, roughly chopped
- Sea salt and freshly ground black pepper, to taste
- 1 onion, chopped
- 3cm fresh ginger, grated
- 1 green chilli, seeded and chopped
- 30g (3 tbsp) unsalted butter
- 3 cardamom pods, lightly crushed
- 5ml (1 tsp) paprika
- 15ml (1 tbsp) garam masala
- 1 x 410g tin chopped tomatoes
- 250ml (1 cup) chicken stock
- 250ml (1 cup) water
- 125ml (½ cup) fresh cream
- 100g unsalted cashew nuts



To serve

- Fresh coriander
- ½ small red onion, finely chopped
- Poppadoms or steamed basmati rice
- Fresh red chilli, sliced

Method

- Preheat the oven to 180°C.
- Combine the yoghurt, spice paste, chicken and seasoning in a large bowl. Coat well and set aside for 15 minutes.
- Place the onion, ginger and chilli in a food processor and blend to form a paste.
- Melt half of the butter in a frying pan over medium heat and add the cardamom pods, paprika and garam masala. Cook for 1 minute then add the onion mixture and cook, stirring, for 5 minutes.
- Add the tomatoes, stock and water. Cover and simmer gently for 15 minutes. Remove from heat, cool slightly and transfer to a food processor. Blend until smooth and return the sauce to the pan.

- Place the chicken on a baking tray, season well and grill until the chicken is cooked and slightly charred, turning halfway, 12 – 15 minutes.
- Add the chicken to the tomato sauce together with any juices. Add the cream and remaining butter, and heat through.
- Grind the cashew nuts with 15 – 30ml (1 – 2 tbsp) water in a food processor to form a paste. Stir into the curry and simmer for a further 15 minutes.
- Serve the curry with plenty of fresh coriander, onion, poppadoms or steamed rice and sliced red chilli.