

# BC BUTTER CHICKEN WITH RAITA



## INGREDIENTS

1	BC Fryer Chicken, Skinless Boneless and diced	1
1/2 cup	BC Butter	125 ml
1	Onion, small dice	1
3 tbsp	Ginger, minced	45 ml
2 tbsp	Garlic, minced	30 ml
Pinch	Spicy Chili Powder (to taste)	Pinch
2 tsp	Garam Marsala	10 ml
2 tsp	Turmeric	10 ml
1 tbsp	Cumin, ground	15 ml
2 tsp	Coriander, ground	10 ml
2 tsp	Cinnamon	10 ml
5 tbsp	Paprika	75 ml
3 tbsp	Kosher Salt	15 ml
1 tsp	Black Pepper	5 ml
7 tbsp + 2 tsp	Brown Sugar	85 ml
3 cups + 3 tbsp	Crushed Tomato	800 ml
2 cups	Water	500 ml
1 cup + 6 tbsp	Whipping Cream	350 ml
1 bunch	Cilantro, chopped	1 bunch

## DIRECTIONS

1. In a large non-reactive saucepan, heat the butter.
2. Over medium-high heat, sauté the onion, ginger and garlic until onions are translucent.
3. Add all of the spices and sauté for one minute.
4. Add the sugar, crushed tomato and water to the pan.
5. Simmer for 5 minutes.
6. Add the chicken. Stir and cover for 7 – 12 minutes, or until chicken is cooked.
7. Reduce the heat to low and add the cream and cilantro.
8. Adjust seasonings.
9. Serve with BC raita, steamed rice and naan bread.

## INGREDIENTS

**For BC Raita**  
Yields: 300 ml

1 cup	BC Yogurt, plain	250 ml
1/2	BC Hothouse Cucumber, seeded and grated	1/2
1 tbsp	Red Onion, diced fine	15 ml
	Juice of 1/2 lime	
1 tsp	Cumin, ground	5 ml
1 tsp	Coriander Seed, ground	5 ml
3 tbsp	Cilantro, chopped	45 ml
to taste	Salt and pepper	to taste

## DIRECTIONS

1. Combine all ingredients in a bowl and mix.
2. Season with salt and pepper.