

BUTTER CHICKEN SPICE MIX (Large) 100g



Price: \$9.90

SKU: SKU593841

Product Categories: [Blends for Slow Cooking](#), [Curries](#), [Herbs & Spices](#), [Salt Free Blends](#), [Spice & Herb Blends](#), [Sugar Free Blends](#)

Product Tags: [b](#), [Indian Pakistani & Sri Lankan](#)

Product Page:

<https://www.herbies.com.au/shop/herbs-and-spices/spice-herb-blends/butter-chicken-spice-mix-large-100g>

Product Summary

Follow our recipe for a great Butter Chicken with NO artificial colours. (LGE PKT)

Product Description

Follow our recipe for a great Butter Chicken with NO artificial colours. (LGE PKT)

Contains: Paprika, cumin, coriander, turmeric, pepper, fennel, ginger, cinnamon, fenugreek, cardamom, chilli, cloves, caraway, brown cardamom and mint.

Description & Use:

An all natural spice blend that makes making homemade Butter Chicken easy.

INDIAN BUTTER CHICKEN

1 Kg chicken thigh fillets,
1/2 pack (50 grams) Butter Chicken seasoning,
1 tbs butter or ghee
375 g plain yoghurt
1 tbs crushed garlic,
1/2 cup pureed onions
2 tbs ketchup
1 Tbs brown sugar,
1 tbs tomato paste
1 tbs mango chutney
1 Tbs ground almonds,
200ml single cream
1 Tbs chopped fresh coriander leaves,
1 small can (85-100 mL) coconut milk

Mix 1/2 the butter chicken mix (about 25 grams) with yoghurt and marinate chicken overnight. Next day, cook under grill while preparing the sauce. Melt butter in heavy pan, add garlic and onion, fry 2-3 minutes. Mix other half of spice mix (about 25 grams) with tomato paste, ketchup, chutney, and almond meal. Add to onions. Simmer, then add cooked chicken and pan drippings. Stir in coriander, cream, coconut milk, salt to taste. Simmer to reduce a little before serving - serves 6-8.

Nutrition Information (spice mix only)

Per 100g

Energy (kj)

1510.

Protein (g)

14.

Fat (g) Total

14.

Fat (g) Saturated

1.4

Carbohydrate (g)

36.4

Sugars (g)

14.4

Sodium (mg)

51

Product Attributes

- Dimensions: N/A
- Weight: 0.12 kg