

ChefD's Butter Chicken

This is ChefD's Original Recipe!

ChefD's Butter Chicken is a classic Indian curry recipe that draws inspiration from the celebrated chef Vikram Vij, who has been instrumental in bringing Indian cuisine to North America. The dish features [Nutrafarms pastured chicken breasts](#), paired with a delicious blend of fragrant spices, including ginger, garlic, tomatoes, and butter.

This dish is known for its mouthwatering taste, which is a result of the combination of high-quality ingredients and the use of simple cooking methods. It is a hearty and satisfying meal that is easy to prepare, making it perfect for home cooks looking to try their hand at making a delicious butter chicken curry.

If you're looking for a recipe that is both flavourful and authentic, ChefD's Butter Chicken is an excellent choice. With its rich and creamy texture, tender chicken, and fragrant spices, this dish is an absolute knockout.

Ingredients

- Knob of butter
- 1 onion
- Garlic
- Ginger
- Curry powder
- Fresh tomatoes
- Canned tomatoes
- Vegetable stock
- 2 Nutrafarms Boneless Skinless Pastured Chicken Breasts from Nutrafarms

Directions

- 1. Melt 2 tbsp butter in pan on stove
- 2. Add 1 chopped onion
- 3. Add 1 tbsp diced garlic & 1 knob of diced ginger
- 4. Add 4 tbsp curry powder
- 5. Roast off
- 6. Add 1 cup fresh diced tomatoes
- 7. Add 1 cup canned tomatoes
- 8. Pour in 4 cups vegetable stock
- 9. Simmer for 1 hour
- 10. Slowly pour in 1 cup of 35% cream
- 11. Add diced boneless/skinless chicken breast and cook for 15 more minutes
- 12. Serve over rice or quinoa

This butter chicken curry recipe is both flavourful and authentic. With its rich and creamy texture, tender [Nutrafarms chicken](#), and fragrant spices, this dish knocks the socks off every time. So why not give it a try and experience the unbelievable taste of this traditional Indian curry for yourself?