

Creamy Cinnamon Myrtle Butter Chicken



Ingredients: Marinade

- 1/2 cup full-fat natural yoghurt
- 1 tbsp lemon juice
- 1 tsp turmeric powder
- 2 tsp garam masala
- 1/2 tsp red chili powder
- 1 tbsp vegetable or canola oil
- 1 tsp ground cumin
- 1 tbsp fresh grated ginger
- 2 garlic cloves, crushed
- 4 skinless chicken thigh fillets, cut into 3-4cm cubes

Curry

- 1/4 cup vegetable or canola oil
- 1 cup tomato passata or puree
- 1 tbsp caster sugar
- 1 1/4 tsp salt
- 4 garlic cloves, finely chopped
- 3cm piece ginger, finely chopped
- 1 tbsp [Cinnamon Myrtle](#)

Preparation Time: 10 mins - Cooking Time: 30 mins - Servings: 4

- 1/2 tsp ground coriander
- 1/4 tsp red chilli powder
- 1/2 cup cream
- 1 cup milk
- 2 medium red onions, coarsely chopped
- 2 large tomatoes, coarsely chopped

Description:

Experience the richness of winter with this hearty, creamy, and boldly flavoured [Cinnamon Myrtle](#) Butter Chicken.

A comforting recipe sure to warm your soul.

Method:

1. In a large bowl, combine yoghurt, ginger, garlic, lemon juice, oil, turmeric, and chili powder. Marinate chicken covered in the refrigerator overnight. For a smoother sauce, blend in a food processor until smooth.
2. Roast the marinated chicken in a baking dish for 10-12 minutes until almost cooked.
3. For the curry, sauté onion in oil until translucent. Add [Cinnamon Myrtle](#), ginger, garlic, coriander, and chili. Cook for 30 seconds. Add tomato passata, tomatoes, sugar, and salt.
4. Add the roasted chicken and simmer for about 20 minutes. Stir in cream and milk, then remove from heat.
5. Garnish with coriander/cilantro leaves if desired. Serve with basmati rice.