**Butter Chicken w/ Rice**

**Ingredients:**

**Chicken Marinade**

2 Chicken Thighs

50 mL Yogurt

25 mL Tandoori Paste

½ Lime, zest & juice

**Rice**

125 mL Jasmine Rice

220 mL water

**Sauce**

50mL Butter

½ Onion, small diced

1 clove Garlic, minced

3 mL Curry Powder

2 mL Cumin

10 mL Garlic Chili Paste

65mL Diced tomatoes, drained

100 mL Heavy Cream

Cilantro

**Method:**

1. Debone chicken thighs and remove the skin. Dice chicken into 1-2 cm pieces. Add yogurt, tandoori paste and lime juice. Let sit for 20 min.
2. Rinse rice in a sieve under cold water for 2 minutes. Add rice to a small pot, add water and bring to a simmer. Once rice has reached a simmer turn heat to **min.** and let sit with a lid for 20 min. Keep warm until ready to serve.
3. Once Naan bread has risen, preheat oven to 400˚F.
4. Remove excess marinade from chicken, and spread out on a lined baking tray, and bake until chicken is fully cooked and slightly charred on edges.
5. In a sauce pan, melt butter and sauté onions over medium heat until translucent. Add garlic and sauté for 2 min. Add cumin and curry powder and sauté for 1 min.
6. Add Chili paste and diced tomatoes, simmer for 5 minutes.
7. Add cream and simmer for another 5 minutes.
8. Stir in chicken and cilantro, remove from heat and serve with rice and naan. Garnish with more cilantro.

**Naan Bread**

**Ingredients:**

95 ml warm water

2.5 ml yeast

2.5 ml sugar

20 mL oil

20 mL yogurt

125-250 mL flour

1ml salt

**Method:**

1. Combine warm water, yeast and sugar in a medium bowl and let rise 10 minutes, or until frothy.
2. After 10 minutes stir in oil and yogurt.
3. Combine 125 ml flour and salt into yeast mixture, mix well. You may have to add up to 125 ml more flour.
4. Knead dough for 5 min, grease bowl and coat dough completely. Cover bowl and let rise for 20 minutes in oven at 170˚F.
5. Once dough has doubled in size, (you may need to add a little flour), knead and cut into 4 sections. Let sit for 5-10 min.
6. Roll out and fry on medium heat for 1- 2 minutes on each side until blisters form.