**Butter Chicken**

**Ingredients**

30 mL Butter, divided in 2

1/4 Onion, minced

1/2 Clove minced garlic

100 mL Tomato sauce

100 mL Heavy cream

2 mL Salt

0.5 ml Cayenne Pepper

2.5 mL Garam Masala

**Chicken Marinade:**

150 g Chicken, bite-size pieces

10 mL Oil

10 mL Tandoori Masala

**Method:**

**Day 1:**

1) Toss cubed chicken with oil until coated, then toss with tandoori masala. Place in labelled container to marinate over night.

2) Mince onions, label and store.

**Day 2:**

1) Preheat oven to 375 F. Line jelly roll pan with parchment paper.

2) Spread out chicken on baking sheet. Bake until no longer pink in the center, about 12 mins. Turn oven up to 450 F for naan bread.

3) Melt 15 mL butter in a frying pan over medium heat. Stir in onion and garlic and cook slowly until the onion caramelizes to a dark brown (10-15 mins).

4) Melt the remaining 15 mL butter in a saucepan over medium heat along with the tomato sauce, heavy cream, onions, garlic, salt, cayenne pepper and garam masala. Bring to a simmer, and then reduce heat to low and simmer for 15 minutes.

5) Add cooked chicken to sauce and simmer for 5 mins. Serve over rice.

**Naan Bread**

250mL Flour

1 mL Salt

3 mL Yeast

15 mL Margarine, melted

125 mL Buttermilk

5-10 mL Water (as needed)

**Method:**

**Day 1**:

1) Combine flour, salt and yeast in a large bowl.

2) Add melted margarine, buttermilk and 5 mL water. Mix until a soft ball is formed. Knead for 5 mins until smooth and elastic.

3) Place in oiled container, label and store.

**DAY 2**:

1) Preheat oven to 450 F. Line baking sheet with parchment paper.

2) Roll dough out into 2 pita shaped portions and 1 cm thickness. Brush with a little oil and lightly season with salt and garlic powder if desired.

3) Bake for 5-10 mins until puffed up and golden brown.