

## SKINNYMIXERS BUTTER CHICKEN



Category: Fish and meat  
main courses

Created: on 2015-05-05  
Qualified by: Supercook AUS  
Suggested by: kclarke  
Total preparation time:  
32:18 Minutes

Suitable for machine:

- Supercook SC110
- Supercook SC250
- Supercook SC300
- Supercook SC350
- Supercook SC380
- Supercook SC400

### INGREDIENTS FOR 4 SERVES

<b>700 gram</b>	Chicken Breast, diced
<b>150 gram</b>	raw Cashews or Almonds (optional)
<b>300 gram</b>	cream
<b>50 gram</b>	honey
<b>1 bunch</b>	coriander
	MARINADE
<b>1/2 tablespoon (AUS 20ml)</b>	salt
<b>1/2 teaspoon</b>	chilli powder
<b>1 teaspoon</b>	garam masala
<b>1 teaspoon</b>	Liquid Tandoori colouring or 1/4 teaspoon of red food colouring + 2 drops of yellow (optional)
<b>10 gram</b>	ginger
<b>1 clove</b>	garlic
<b>15 gram</b>	apple cider vinegar
	tomato paste
<b>2 clove</b>	garlic
<b>10 gram</b>	ginger
<b>50 gram</b>	apple cider vinegar
<b>400 gram</b>	can Ardmona chopped tomatoes
<b>100 gram</b>	tomato paste
	GRAVY
<b>200 gram</b>	Brown Onions, peeled and halved
<b>125 gram</b>	butter

## STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).

