Quick & Easy Butter Chicken



Try this quick and easy butter chicken recipe for a mouthwatering meal that's ready in no time! With tender chicken simmered in Campbell's Tomato Condensed Soup, this dish is sure to become a family favourite.

Recipe supplied by Campbell's.

Ingredients

700g diced chicken breast fillet

- 1/3 cup tandoori paste
- 1 tbsp oil
- 1 onion, diced
- 1 clove garlic, crushed
- 1 x 420g can Campbell's Tomato Condensed Soup
- 1 tsp garam marsala
- 300mL cream

Method:

- 1. In a medium bowl combine chicken and tandoori paste until well coated. Set aside.
- 2. Heat the oil in a large saucepan. Add onion and garlic and cook for 1 minute.
- 3. Add marinated chicken and cook until starting to change colour (approx. 5-10 minutes).
- 4. Add garam masala and Campbell's Condensed Tomato Soup. Bring to the boil, reduce heat and cook for 15 minutes, until chicken is cooked through. Stir through cream until heated through.
- 5. Serve with steamed rice.