

Butter Chicken

- 1 kg. Chicken fillets
- 1 cup yoghurt
- $\frac{1}{4}$ cup sour milk
- salt to taste
- green masala
- $\frac{1}{4}$ tsp. huldi (or less than $\frac{1}{4}$)
- 1 tbl. red chillies
- 1 tbl. garlic
- 1 tbl. Tandoori masala
- 1 tub fresh cream
- 1 sachet tomato paste

Take one onion and fry. Add onion to yoghurt mixture.

In pot add $\frac{1}{4}$ pnd butter whole yoghurt mixture and let it cook on slow heat. When $\frac{1}{2}$ done, add tomato paste and Tandoori masala and whole green chillies. Add cream when almost done and Dhania. Boil until cream slightly thickens.