



## Butter Chicken Recipe

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<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>18</b>
<b>Serving Size</b>	<b>5</b>

### Ingredients:

- 2 Tbsp oil
- 1/2 cup onion, red, chopped
- 1 Tbsp garlic, minced
- 500 g chicken, thigh fillet
- 1 pouch DEL MONTE Original Style Tomato Sauce (250g)
- 1 pack DEL MONTE Quick 'n Easy Curry Mix (40g), dissolved in 3/4 cup water
- 1/2 tsp salt
- 1/4 cup milk, evaporated
- 2 Tbsp butter
  
- 1/4 cup cilantro, whole leaves

### Preparation:

1. In a pot, sauté the onion and garlic in oil until aromatic. Add the chicken then sauté until light brown.
2. Add the DEL MONTE Original Style Tomato Sauce, dissolved DEL MONTE Quick 'n Easy Curry Mix, and salt. Let it simmer until chicken is fully cooked.
3. Add the evaporated milk then simmer for another minute. Turn the heat off then add the butter. Stir until butter melts.
4. Garnish with cilantro. Serve.

### Chef's Tip

### Lusog Notes

### Cooking Skills Needed

- Chopping
- Sautéing
- Simmering

### Cooking Tools

- Chopping Board
- Measuring Cups
- Measuring Spoon
- Pot
- Rubber Spatula
- Scissors
- Whisk