



### **Curry Spiced Butter Chicken**

*India inspired easy-to-make dinner is ready in 30 minutes*

- 2 Tablespoons olive oil
- 1 large red onion, peeled, chopped
- 3.5 oz. fresh shiitake or white mushrooms, stems removed, chopped
- 2 garlic cloves, minced
- 1/2 Tablespoon minced fresh ginger
- 1 tsp. (each) curry powder, ground cumin
- 1/2 teaspoon (each) paprika; sea salt
- 1/4 teaspoon ground black pepper
- 1/8 teaspoon dried cayenne pepper, optional
- 1/4 cup ghee or unsalted butter
- 3 to 4 cups chopped chunks cooked chicken
- 1 (13.5 oz) can coconut milk
- 1 (6 oz.) can tomato paste
- 2 to 3 Tablespoons chopped cilantro
- Serve with cooked basmati or long grain rice as desired
- 2 cups Superfood blend microgreens; 1 Tablespoon lemon juice

1. In a large skillet, heat olive oil; add chopped onion; cook until softened about 3 minutes; add chopped mushrooms; cook about 3 minutes.
2. Add minced garlic, ginger, curry powder, cumin, paprika, salt, black pepper, and cayenne pepper; cook about 2 minutes; stir in the butter and cooked chicken chunks; sauté until starting to brown, about 5 minutes.
3. Meanwhile, in a medium sized bowl, whisk coconut milk and tomato paste; add to skillet; simmer until combined and thickened, about 3 minutes. Stir in chopped cilantro. Yield: serves 4

**Cook's Note:** We used a prepared rotisserie chicken and kept the seasonings mild. If you want to add more heat, add a few seeded minced serrano chiles. We served this dish, topped with a blend of superfood microgreens that included watercress, bulls blood, parsley, mustard, arugula, dandelion, and chives, which was purchased from *The Chef's Garden*.

**About the Recipe:** When we interviewed Executive Chef Ambarish Lulay, he told me about his grandmother who made delicious butter chicken. This recipe is inspired by a classic dish from India. Using a prepared rotisserie chicken, it's easy to prepare the rich and creamy curry flavored chicken; serve it with cooked rice, and add some fresh mixed superfood sprouts, dressed with fresh lemon juice. A delicious easy-to-prepare supper recipe!