



# Slow Cooker Butter Chicken Curry

## Ingredients

Serves: 4 - 6

- 3 – 4 chicken breasts
- 2 onions
- 2 garlic cloves
- 1 inch fresh ginger
- 1 big teaspoon Garam Masala or Curry powder
- 1 small teaspoon Chilli powder
- 1 small tablespoon plain flour or corn flour
- ½ teaspoon salt
- 1 tin chopped tomatoes
- 1 tablespoon butter or margarine
- (Optional – 60ml tub double cream)



### Cook on:

- high for 5 hours
- or on low for 8 hours.

## What to do

1. Peel and finely chop the onions.
2. Peel and finely grate the ginger and garlic cloves.
3. Stir together the spices, flour and salt. Pour a splash of water and stir to make a loose paste. Add more water if needed, a bit at a time.
4. Put the chicken, onion, garlic, ginger and spice paste into the slow cooker.
5. Stir in the chopped tomatoes and mix together.
6. Melt the butter for 30 – 60 seconds in the microwave (or on the hob) and pour over the top
7. Put the lid on and cook on 'high' for 5 hours or on 'low' for 8 hours.
8. **OPTIONAL** – add cream for a milder, creamier taste. To thicken, make a paste with the flour and a little cold water. Stir into the curry and cook for a further 20minutes.