

BUTTER CHICKEN WITH A TWIST 2 WAYS

BUTTER CHICKEN POT PIES

Makes 2

Hands-on time: 20 minutes

Hands-off time: 30-35 minutes

INGREDIENTS

8 tbsp melted butter

$\frac{3}{4}$ onion, diced

1 cup (250g) SPAR Frozen Mixed Vegetables

3 cups shredded rotisserie chicken

1 packet (55g) SPAR Dry Cook-In Sauce Butter Chicken Curry

$\frac{1}{2}$ tin (205g) tomato purée

1 cup (250ml) SPAR Longlife Cream

1 roll (400g) SPAR Puff Pastry, thawed

Serving suggestion:

Coriander

Salsa

Chutney

METHOD

1. Preheat the oven to 200°C on fan-assist.
2. In a large pan on medium heat, add 2 tablespoons of butter and the onions and sauté until softened. Add the SPAR Dry Cook-In Sauce Butter Chicken Curry and sauté for 1 minute to cook the spices.
3. Add the tomato purée and $\frac{1}{2}$ cup of water to the pan and simmer for 4 minutes. Stir in the SPAR Frozen Mixed Vegetables, shredded chicken, 4 tablespoons of butter and SPAR Longlife Cream and set aside.
4. Carefully roll out the half roll of SPAR Puff Pastry and cut it into two squares, 22cm each.
5. Divide the butter chicken filling equally between the 2 Master Bake Mini Roasting Dishes (16cm), ensuring not to overfill. Place the puff pastry squares over the butter chicken and carefully press the excess pastry around the edge of the roasting dishes.
6. Gently brush the pastry with the remaining melted butter and make an incision in the centre of the dish. **Chef Tip: Making an air vent will help the steam escape and prevent the pastry from tearing!*
7. Place the pot pies in the oven and reduce the temperature to 180°C. Bake for 25-30 minutes or until the pastry is golden brown and cooked.
8. Carefully remove the individual pot pies from the oven and garnish with coriander. Serve with chutney and salsa and ENJOY!

ONE-DISH BUTTER CHICKEN PASTA

Serves 6

Hands-on time: 15 minutes

Hands-off time: 20 minutes

INGREDIENTS

3 tbsp melted butter

½ onion, diced

3 (240g each) chicken breasts, cubed

1 packet (55g) SPAR Dry Cook-In Sauce Butter Chicken Curry

¼ tin (103g) tomato purée

1 cup SPAR Freshline Baby Spinach

¾ cup SPAR Longlife Cream

1 packet (500g) penne pasta, cooked

1½ cups (240g) grated mozzarella

Serving suggestion:

Freshly chopped coriander

Salsa

Chutney

METHOD

1. Preheat the oven to 180°C on fan-assist.
2. In a large pan on medium heat, add 1 tablespoon of butter and the onions and sauté until softened. Add the cubed chicken breasts and SPAR Dry Cook-In Sauce Butter Chicken Curry and sauté for 4 minutes until browned.
3. Add the tomato purée and a cup of water and simmer for 4 minutes. Add the SPAR Freshline Baby Spinach and simmer for a further 4 minutes. Stir in the SPAR Longlife Cream and 2 tablespoons of melted butter and set aside.
4. Add the cooked penne pasta to the pan of butter chicken and stir until well combined. Transfer the butter chicken pasta to the Master Bake Square Roaster 29cm.
5. Generously sprinkle the mozzarella cheese over the pasta and bake for 20 minutes until the cheese has lightly browned.
6. Garnish with freshly chopped coriander and serve with chutney and salsa and ENJOY!