KIKKOMAN

Butter chicken with ponzu and garam masala

Total time **110 mins** **25 mins** preparation time **25 mins** cooking time **60 mins** marinating time

Nutritional facts (per portion):
2,005 kJ / 480 kcal

Fat: **24.3 g** Protein: **43.2 g**
Carbohydrates: **19.5 g**

INGREDIENTS

4 portion(s)

600 g	chicken breast fillet
2	garlic cloves
1 piece	of ginger, approx. 2 cm
2 tsp	paprika powder
8 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
300 g	yoghurt
1 tsp	cayenne pepper
2 tsp	garam masala
2	onions
3 tbsp	butter
700 ml	passata
2 tbsp	tomato purée
200 g	cream
1 pinch	of ground cinnamon
2 tsp	honey (or maple syrup or Kikkoman Mirin-Style Sweet Cooking Seasoning)
	Parsley to garnish

PREPARATION

Step 1

600 g chicken breast fillet - **2** garlic cloves - **1 piece** of ginger, approx. 2 cm - **2 tsp** paprika powder - **5 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **300 g** yoghurt - **1 tsp** cayenne pepper - **2 tsp** garam masala
Cut the fillet into pieces. For the marinade, finely chop the garlic and ginger. Mix with the paprika powder, Kikkoman Lemon Ponzu, yoghurt, cayenne pepper and garam masala. Combine with the chicken and marinate for at least 1 hour. Preheat the oven to 200˚C. Place the marinated fillet in an ovenproof dish and roast for about 25 minutes (or fry in hot oil in a pan).

Step 2

2 onions - **1.5 tbsp** butter - **700 ml** passata - **2 tbsp** tomato purée
Dice the onions and sauté them in the melted butter. Add the passata and tomato purée and simmer gently for about 20 minutes, stirring occasionally.

Step 3

1.5 tbsp butter - **200 g** cream - **3 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **pinch** A pinch of ground cinnamon - **2 tsp** honey (or maple syrup or Kikkoman Mirin-Style Sweet Cooking Seasoning) - Parsley to garnish
Add the roasted fillet (with the marinade if you like), the remaining butter and the cream and heat briefly. Season with the Kikkoman Lemon Ponzu, spices and honey, garnish with the parsley and serve.