

Joe's Butter Chicken



Ingredients:

1 cup butter, divided
1 red onion, diced
1 (398mL) can Co-op GOLD
tomato sauce
3 cups heavy cream
1 tablespoon Club House Indian
masala seasoning

1 Fresh roasted deli BBQ chicken
(deboned and cubed using the
white and dark meat).

1. Melt a few tablespoons of butter in a saucepan over medium heat. Stir in onion and cook slowly until the onion caramelizes to a light brown, about 10 minutes.
2. Melt the remaining butter in the same saucepan over medium-high heat along with the tomato sauce, heavy cream, Indian masala seasoning. Bring to a simmer, then reduce heat to medium-low; cover, and simmer for 30 minutes, stirring occasionally.
3. Add the chicken to the sauce and simmer for 5 minutes before serving.