



Oven Baked Butter Chicken

Made with Life's Good Butter Chicken Paste

- 1kg chicken thigh fillet sliced into large pieces (approx. 4 pieces per thigh)
- 3-4 tbsp Life's Good Butter Chicken Paste
- 2-3 tbsp natural or greek yoghurt for marinade
- 4 Roma tomatoes quartered into wedges
- Coriander sprigs chopped to serve
- 4 tbsp natural or Greek yoghurt to serve

Preheat oven to 180 deg. Line two oven trays with baking paper. Its a good idea to use trays with a small lip around the edge as quite a bit of liquid will be present during the cooking process.

Place chicken thigh pieces in a large bowl with Life's Good Butter Chicken Paste and 2-3 tbsp of Greek or natural yoghurt. Chicken thigh fillets are best to use as breast fillets can tend to dry out during baking. Allow to marinate for an hour or so.

Spread chicken pieces evenly over two oven trays, allowing a small amount of space between each piece to ensure even cooking. Scatter tomato wedges amongst chicken.

Bake for approx. 30 minutes until cooked through and slightly browned.

To serve, sprinkle with fresh coriander leaves and a dollop of natural or Greek yoghurt.

Delicious served with rice or a crisp salad.

Enjoy!
Serves 4

