



BUTTER CHICKEN

- 3 chicken breasts, cubed
- 1 pkg. **Taste of India Spice Blend**
- 1 Tbsp. **Meyer Lemon Infused Olive Oil**
- 3 Tbsp. butter, divided
- 1 cup cream
- 1 red chili pepper, finely diced
- 3 Tbsp. tomato paste
- 1 tsp. salt (optional)
- 1 tsp. **Garlic Pepper with a Twist of Lime** (optional)

Place diced chicken in a large bowl with the package of **Taste of India Spice Blend**, mix well until all pieces are coated. In a large skillet heat **Meyer Lemon Infused Olive Oil** and 1 tablespoon of butter. Sauté chicken for 10 minutes; add cream, 2 tablespoons of butter, tomato paste and diced peppers. Simmer on low for 20 minutes adding salt and **Garlic Pepper with A Twist of Lime**, if desired. During the simmering process add a couple of tablespoons of water if you would like a thinner consistency.

Serve over basmati rice with a sprinkle of **Spinach & Herb Mix** Seasoning.

