

Baked Butter Chicken

Note: Allow time to marinade.

100g almonds
40g fresh ginger peeled
2 large garlic cloves
1 fresh red chilli (or to taste)
200g plain/greek yoghurt
3 whole cloves
¼ tsp ground cinnamon
1 heaped tsp garam masala
5 black cardamom pods (you could use green)
400g tin tomatoes
40g chicken stock paste (or vegetable)

6-8 chicken thighs, trimmed
1 large onion, sliced thick
30g olive oil
Fresh coriander to serve

Place almonds in the bowl and mill on **Speed 9 for 10 seconds**. Add ginger, garlic, chilli, yoghurt, cloves, cinnamon, garam masala, cardamom, tomatoes and stock, then blitz on **Speed 9 for 1 minute**.

Pour over chicken and onion and marinade for a minimum of 2 hours or overnight.

Preheat oven to 180°. Place chicken and all the marinade into an ovenproof dish. Drizzle the top with oil, cover and bake for 60-90 minutes. Take the cover off and bake for a further 10-15 minutes.

Garnish with coriander.