

# Butter Chicken

**Date Printed:** 04/30/20

**Recipe ID:** 116652

**Found in:** Poultry Entrée, HACCP Process 2, HACCP Process 3

**Created by:** Harley Darnel

**Created at:** SAGE House #S0900

## Contains

Milk (Mi)

## Eating Patterns

Performace Spotlight (Protein)

## Information

<b>Dot Color:</b>	Red	<b>Yield:</b>	4.99479 lb
<b>Portion Size:</b>	3 oz	<b>Number of Portions:</b>	26.6389
<b>Prep Time:</b>	2h 30m		
<b>Cook Time:</b>	2h 00m		
<b>Primary Cooking Method:</b>	Simmer		

Ingredient	Allergen(s)	Amount
unsweetened lime juice		1 Tbs
kosher salt		1 1/2 tsp
chile powder		1 1/2 tsp
boneless skinless chicken breast		3 1/3 lb, 1 3/4 oz
plain nonfat yogurt	Mi	1/2 cup, 1 1/4 tsp
ground cardamom		1 1/2 tsp
garam masala		1 1/2 tsp
ground coriander seed		3/4 tsp
ground cumin		3/4 tsp
ground turmeric		1/2 tsp
ground cinnamon		1/4 tsp
ground cloves		1/4 tsp
vegetable oil		1 Tbs
onions		1 2/3 oz
fresh peeled garlic cloves		1/2 oz
ginger root		1/4 oz
Chicken Broth		2 cup
tomato paste		9 Tbs

Ingredient	Allergen(s)	Amount
heavy whipping cream	Mi	8 Tbs
salted butter	Mi	1 1/2 Tbs
kosher salt		1/4 tsp
fresh cilantro		1/2 oz

## Methods

1. To prepare ingredients: Dice chicken breast. Peel and dice onions. Puree garlic cloves. Peel and puree ginger. Melt butter and set aside.
2. Combine lime juice, 1st listed amount of kosher salt and chili powder; mix well. Add chicken and toss. Marinate overnight.
3. Combine yogurt, cardamom, garam masala, coriander, cumin, turmeric, cinnamon and cloves. Add to chicken.
4. Heat oil in a large tilt skillet. Add onions and cook for 10-12 minutes over medium heat or until caramelized.
5. Add garlic and ginger purees; continue cooking for 3 minutes.
6. Add chicken with marinade and cook for 30 minutes or until proper internal temperature is met, stirring occasionally.
7. Reduce heat to a simmer, add chicken broth and tomato paste. Simmer for 30 minutes.
8. Add heavy cream and melted butter. Heat through. Season with remaining 2nd listed amount of kosher salt.
9. Garnish with torn cilantro.

# Chicken Broth

**Date Printed:** 04/30/20

**Recipe ID:** 126112

**Found in:** Soups - Broth Based, HACCP Process 2, HACCP Process 3

**Created by:** Erin Still

**Created at:** SAGE House #S0900

## Information

<b>Dot Color:</b>	Red	<b>Yield:</b>	1.9999 cup
<b>Portion Size:</b>	1 cup	<b>Number of Portions:</b>	1
<b>Prep Time:</b>	0h 10m		
<b>Cook Time:</b>	0h 00m		
<b>Primary Cooking Method:</b>	Boil		

Ingredient	Allergen(s)	Amount
water		1 3/4 cup, 2 1/2 Tbs
Knorr® liquid concentrated chicken flavor soup base		1 Tbs, 1 1/4 tsp

## Methods

1. Place water in large stockpot and bring to a boil. Add base and return to a boil. Remove from heat and use immediately or cool rapidly using an ice wand or water bath.