

Makhni Gravy

Murg Makhni

Ingredients

Tandoori Chicken Tikka	400 gms
Cream.....	25 ml
Ginger.....	5 gms
Green chillies.....	2 nos
Coriander	10 gms
Kasoori methi powder	2 gms
Farmer Brands Makhni Gravy.....	200 ml
Butter	10 gms

Preparation

- The Chicken Tikka – cut into halves.
- The vegetables – Clean, wash and chop coriander, scrape, wash and cut ginger, wash and slit green chillies.

Cooking

- Heat Farmer Brands Makhni Gravy in a handi & Chicken Tikka Pieces & simmer for 2 mins.
- Add water (approx) 100 ml, bring to a boil, then simmer.
- Add Cream And Butter & Stir.
- Adjust the seasoning.

To Serve

- Transfer to a bowl & garnish with coriander, ginger, green chillies.
- Serve it with rice or chappati.

