



Perfect For Two Traditional Butter Chicken



PREP TIME : 5 MIN

COOK TIME : 20 MIN

SERVES : 2

Ingredients :

- ***2 tsp (10 mL) vegetable oil***
- ***2 boneless skinless chicken breasts, cut into 1" (2.5 cm) cubes***
- ***1 pouch (160 mL) VH® Butter Chicken Sauce***
- ***1/4 cup (60 mL) 35% cream (whipping cream)***

Directions :

- 1. Heat the oil in a large non-stick skillet set over medium-high heat. Add the chicken; stir fry for 5 to 8 minutes or until chicken is cooked through.***
- 2. Pour in the VH Butter Chicken Sauce and the cream. Bring to a boil. Reduce heat to low and simmer, uncovered, for 10 minutes. Serve with cooked rice or naan bread.***