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# KITCHEN CONNAISSEUR

## *Butter Chicken With Spinach*



This chicken is brimming with robust flavour. It is so moist that if you microwave it the next day, it won't dry out! I like to serve it as a one-dish meal in large bowls on a bed of basmati rice, with warm Naan bread and a cold drink to soothe the heat of the hot peppers.

Makes 6 large servings.

### *ingredients*

<b>6</b>	Chicken Breasts- skinned and boned
<b>3-4 Tbsp</b>	Cumin - dried
<b>1/4 cup</b>	Butter - unsalted
<b>1 cup</b>	Whipping cream
<b>1 500ml jar</b>	<a href="#">Sun Dried Tomato Sauce</a>
<b>2-3</b>	Hot Peppers (such as Serrano or hot Jamaican peppers) - fresh, finely diced
<b>1 Tbsp</b>	Ginger - fresh, finely grated
<b>To taste</b>	Salt- preferably fleur de sel
<b>To taste</b>	Black Pepper- freshly ground
<b>5 cups</b>	Baby spinach- fresh, washed and dried
<b>3/4 cup</b>	Coriander - fresh, washed, chopped, leaves only

### *instructions*

1. Cut each chicken breast into 3 or 4 large pieces. Dredge the pieces through the cumin so that they are evenly coated.
2. In a large sauce pan, on medium high heat, melt half the butter. Place half the chicken in the pan and sear for 5 minutes, turning often. The chicken should be golden brown on

the outside and uncooked on the inside. Remove to a bowl and repeat with the remaining butter and chicken.

3. Remove all the chicken from the pan, reduce the heat to medium low and pour the whipping cream into the pan. Using a spatula, scrape all the bits from the bottom of the pan. They will add great flavour to the cream. Stir in the tomato sauce, hot pepper, ginger, salt and pepper. Place the chicken back in the pan. Bring to a quick boil and then reduce the heat to medium low and cover the pan. Simmer for 10-15 minutes turning the chicken occasionally. Increase the heat to medium high and stir in the baby spinach and coriander. Simmer until the spinach just wilts. Remove the pan from the heat. Serve immediately ... as a one dish meal ...with basmati rice and garnish with a whole hot pepper.