



Total Time  
**45 MIN.**

Serving Size  
**8 OZ / 250 ML**

Difficulty  
**MEDIUM**

Create this easy, velvety, Indian-inspired dish using a few simple ingredients

Yields  
**50**

## INGREDIENTS

	WEIGHT	MEASURE
Butter, unsalted	4 cups	1 L
Onions, minced	8 each	8 each
Garlic, minced	1/2 cup	125 mL
Campbell's® Classic Tomato (Reduced Sodium)*	3 48 fl oz cans	3 1.36 L cans
Milk	16 cups	4 L
Salt	3 tbsp	45 mL
Cayenne pepper	3 tbsp	45 mL
Garam Masala	5 tbsp	75 mL
Boneless chicken, cut into bite-sized chunks (or substitute pre-cooked unbreaded chicken strips)	9 lbs	4 kg

## INSTRUCTIONS

1. Melt 1 cup (250 mL) of the butter in a skillet over medium heat.
  2. Stir in onion, garlic, and cook slowly until the onion caramelizes to a dark brown (approx. 15 minutes). Set aside.
  3. Melt the remaining butter in a saucepan over medium-high heat.
  4. Add Campbell's Condensed Reduced Sodium Tomato soup, milk, salt, cayenne pepper, and garam masala.
  5. Bring to a simmer, then reduce heat to medium-low.
  6. Cook chicken. Add cooked chicken and caramelized onion mixture to sauce.
  7. Simmer for 30 minutes, stirring occasionally.
- CCP: Cook to an internal temperature of 165°F (74°C) or higher for 15 seconds. Hold hot at 140°F (60°C) or higher for service.



### Tip

#### Serving Suggestions:

- Serve over a bed of rice such as Campbell's® Cooked White Rice 15144.
- Vegetarian Option: Substitute vegetables such as chick peas, lentils, carrots, and cauliflower instead of chicken.
- Squeeze half a lemon or lime over finished product for an added twist of flavour.

\* Option: Campbell's® Condensed Tomato Soup, #00016