

## The Chaudary Family Butter Chicken and Egg Flatbread



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Egg Farmers of Ontario

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Servings: 4  
Prep Time: 30 minutes  
Cook Time: 17 minutes

## Ingredients:

1 lb (454 g)	boneless, skinless chicken thighs, cut into bite-sized pieces
½ cup (75 mL)	plain yogurt
1	single spice mix
2 tbsp (30 mL)	oil
1	small onion, diced
1 can (398 mL)	crushed tomatoes
4 pieces (400 g)	garlic naan bread
1 cup (250 mL)	crumbled feta cheese
½ cup (125 mL)	diced dill pickle
4	eggs
	yogurt, fresh cilantro sprigs, fresh mint leaves and black pepper for garnish

## Directions:

In a medium bowl, combine chicken, yogurt and contents of single spice mix. Let marinate for 30 minutes.

Preheat oven to 400°F (200°C).

In a large non-stick skillet, heat oil over medium-high heat; sauté onion for 1 minute. Add chicken mixture and cook 4 minutes, stirring occasionally. Stir in crushed tomatoes; cook for 2 minutes.

Place naan bread on a large parchment paper-lined baking sheet. Divide butter chicken evenly among naan slices; sprinkle with feta cheese and pickles.

Make a well in the centre of each naan and crack one egg into each well.

Bake for 10-15 minutes or until egg whites are cooked and yolks are still runny.

Drizzle with yogurt and garnish with cilantro, mint and pepper to serve.

## Single Spice Mix:

1 tbsp (15 mL)	curry powder
1 tbsp (15 mL)	garam masala
1 tsp (5 mL)	salt
½ tsp (2 mL)	garlic powder
½ tsp (2 mL)	ground coriander
¼ tsp (1 mL)	ground cumin

Combine spices in a small bowl, stir until blended.



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