

Butter Chicken

“ Before cubing the chicken, it's recommended to pat it dry, heavily salt, and let it sit for 10 minutes. This draws moisture out of the chicken, not only making it easier to work with, but also allows it to more easily absorb the marinade.

Ingredients

Spices

- 1 tbsp garam masala
- 1 tbsp cumin
- 1 tbsp ground coriander
- 1 tsp smoked paprika
- 1 tsp ground ginger
- 1/2 tsp cayenne

Main

- 2 lbs chicken breast, cubed
- 1 cup plain full fat yogurt
- 6 cloves of garlic, minced
- 4 tbsp extra virgin olive oil
- 1 tbsp butter
- 1 medium onion, diced
- 14 oz crushed tomato
- 1 cup coconut milk or heavy cream
- basmati rice, to serve
- naan, to serve

Preparation

1. Combine the spice mixture in a small bowl
2. In a large bowl, combine the chicken, yogurt, half of the garlic, and half of the spice mixture
3. Marinade for at *least* 15 minutes, or overnight
4. Once chicken is ready, heat 2 tbsp oil and butter in a large skillet

5. Transfer the chicken to the skillet and cook in batches over medium high heat, only until starting to char on the outside
6. Remove charred chicken from pan and place in slow cooker, along with any excess marinade from the bowl
7. Add the remaining oil to the pan, then add the diced onion, garlic, and remaining spices. Cook until fragrant, 3-4 minutes, stirring frequently
8. Add the crushed tomato to the pan, and deglaze the crust that has formed on the bottom
9. Pour the contents of the pan into the slow cooker. Scrape as much of the remaining crust from the bottom as you can
10. Add the coconut milk / heavy cream to the slow cooker.
11. Cook on high for 2 hours, the low for an additional 2. For all-day cooking, cook on low for 6 hours then switch to warm
12. Serve with rice and naan

Credit to Morgan Eisenberg for the basis of this recipe

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