

Indian Inspired Butter Chicken



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Prep Time: minutes

Cook Time: minutes

Ingredients

For the chicken:

- 1 lb of Boneless Skinless Chicken Thighs, cut into bite size pieces
- 1/2 cup of Yogurt
- 4 Cloves of Garlic, minced
- 1 Tbsp of Ginger, grated
- 1 tsp of Chili Powder
- Plenty of Salt and Pepper, to taste

For the sauce:

- 1 Small Yellow Onion, finely chopped or Pureed in a food processor
- 3 Cloves of Garlic, minced
- 1 Tbsp of Ginger, grated
- 1 tsp of Garam Masala or more according to taste
- 1 tsp of Chili Powder
- 1 tsp of Coriander Seeds
- 1 tsp of Cumin Seeds
- 1-1/2 cups of Tomato Puree
- 1/2 cup of Water
- 1/4 cup of Heavy Cream
- 1 Tbsp of Ghee or Vegetable Oil
- 2 Tbsp of Unsalted Butter
- Salt and Pepper to taste
- 1/4 tsp of Fenugreek Leaves
- Fresh Chopped Cilantro

1) In a bowl, mix together the chicken with the yogurt, garlic, ginger, chili powder, salt and pepper, cover and allow to marinate for about 30 minutes or overnight.

2) Preheat the oven to 475 degrees, place the chicken on a baking sheet and pop it in the oven for 10 minutes, turn the broiler on high and char the top of the chicken, this will take a few minutes then remove from the oven.

3) In a large skillet with high sides add the oil and butter and allow the butter to melt, then add the coriander seeds and cumin seeds and allow them to cook for about 30 seconds. Add the onion, garlic and ginger and cook over medium heat until the onion softens quite a bit, add the garam masala and chili powder and cook for about 30 seconds.

4) Add the tomato puree, bring to a simmer and add the partially cooked chicken, partially cover with a lid and simmer for about 20 minutes.

5) Stir in the cream and fenugreek leaves, season with a touch of salt and pepper to taste, stir in the cilantro and allow everything to cook gently for just a few minutes. Serve over some spiced rice and enjoy!

