

Butter Chicken



Makes 6 servings

5 minutes prep, 15 minutes cooking

Recipe courtesy of:

<https://gimmedelicious.com/easy-20-minute-butter-chicken/>

Ingredients

- 1 tablespoon oil
- 1 tablespoon butter
- 1 medium onion diced
- 1 teaspoon fresh ginger finely minced or grated (or use paste)
- 2-3 cloves garlic finely minced
- 2-3 boneless, skinless chicken breasts, cut into ¾-inch chunks
- 4 tablespoons tomato paste or 8 oz can of tomato sauce
- 1 tablespoon garam masala
- 1 teaspoon paprika, adjust to taste

- 1 teaspoon Fenugreek
- 1 teaspoon
- 1 tsp salt
- 1/4 tsp black pepper
- 1 cup heavy cream

Preparation

- Heat a large skillet or medium saucepan over medium-high heat.
- Add the oil, butter, and onions and cook onions down until lightly golden, about 3-4 minutes.
- Add ginger and garlic and let cook for 30 seconds, stirring so it doesn't burn.
- Add the chicken, tomato paste, and spices.
- Cook for 5-6 minutes or until everything is cooked through.
- Add the heavy cream and simmer for 8-10 minutes stirring occasionally.
- Serve over Basmati rice or with naan.
- Enjoy!

*** To make the dish vegetarian, skip the chicken steps and add Tofu instead!**