

Butter Chicken

Preparation Time: 10 - 20 minutes • Cook Time: 40 minutes

Serves 4 - 6

Spice Packet Contains:

Garam masala, ground ginger, ground cumin, salt, ground coriander, almond meal, turmeric, chili powder, ground cinnamon, ground cardamom, paprika, ground black pepper
**Extra packet of hot chili powder*

You Will Need:

2 onions, chopped
4 cloves garlic, crushed
2 tablespoons butter or cooking oil of your choice
2 - 3 pounds boneless chicken thighs cut into 1 or 2-inch pieces or if you are short on time, whole, skinless, bone-in legs or thighs
1 small can crushed tomatoes
3 tablespoons tomato paste
2 tablespoons lemon juice
1 cup heavy cream
(May substitute Greek-style yogurt or coconut milk)
1 - 2 tablespoons sugar or honey

Method:

In a 4 - 5 quart pot, cook the diced onions in butter or oil until translucent. Add the garlic and cook for a minute more.

Turn down the heat and add the contents of the larger spice packet. Cook for another few seconds, stirring constantly.

Add the chicken pieces and mix until coated with the onion/garlic/spice mixture.

To prevent the dairy from curdling, turn off the heat and add the cream/yogurt/coconut milk, crushed tomatoes, tomato paste, lemon juice and sugar or honey. Mix together.

Turn the heat back on and simmer (on lowest heat), stirring occasionally for 30 - 40 minutes or until the sauce has reduced to the desired thickness. Stir in additional water if sauce is too thick.

**Taste and add extra chili powder, a little at a time, if you like it hotter.*

**Tip: Begin cooking the rice while the dish simmers.*

If desired, vegetables of your choice, e.g. cauliflower, green beans, eggplant may be added about 10 minutes before cooking time is complete.

Serve over Basmati rice with a green salad. Enjoy!