

Easy Butter Chicken

written by The Recipe Exchange | April 24, 2016

Ingredients

2 lbs of chicken breast cut in 1 inch pieces
Salt and pepper
1 tsp of chili powder
1/2 tsp of ground turmeric
6 tbsp of butter, divided into 2 tbsp chunks
1 1/2 cups of yellow onion, diced
3 tsp of garam masala
1 tsp of chili powder
1 tsp of cumin
1 tsp of cayenne pepper
1 Tbsp. of grated ginger
3 garlic cloves, minced
3" stick of cinnamon or 1/2 tsp ground cinnamon
1/4 tsp cardamom powder (optional)
14 oz of tomato sauce
1 cup of water
1 cup of heavy cream
Chopped cilantro for garnish
Cooked Rice

Directions

Marinate chicken breast in chili powder, turmeric, salt and pepper. Let it sit for 15 minutes.

Brown chicken in two Tbsp. of butter, remove and set aside.

Melt another two Tbsp. of butter over medium heat, add onions, garlic, garam masala, grated ginger, chili powder, ground cumin, cayenne pepper, cinnamon, cardamom (if using), salt and pepper. Cook until fragrant.

Add the tomato sauce and bring to a simmer. Add the water and cream, bring back to a simmer. Return the chicken and simmer covered for another 10 -15 minutes.

Stir in the last two Tbsp. of butter and additional salt and pepper to taste.

Serve garnished with cilantro on top of rice. Enjoy!