

# Indian Butter Chicken

Prep Time: 5 min    Marinate: 30 min

Cook Time: 15 min    Serves: 4-6

## Chef's Tools

Cast-iron skillet  
Cutting board  
Tongs  
Paper towels

## Ingredients

1-2 lb. chicken thighs

1 cup yogurt

### Chicken Seasoning Mix:

1 tablespoon turmeric

2 teaspoons garam masala

1 teaspoon cayenne

2 teaspoons coriander

1 teaspoon cumin

1/4 teaspoon salt

### Sauce:

3/4 cup tomato sauce

3/4 cup coconut milk

1/2 cup onions, chopped

2 tablespoons oil

2 tablespoons turmeric

1 stick butter

1/2 teaspoon garlic

1/2 teaspoon fenugreek

1



Place chicken in a bowl; sprinkle with Chicken Seasoning Mix; coat with yogurt; marinate at least 30 mi

2



Cook the Chicken: Heat oil in skillet; chop onions; place onions, garlic and ginger in oil for 3 min

3



Add chicken to onion mixture; cook till chicken temperature is 165°F; remove from pan; pour a little of the oil off

4



Place chicken on cutting board and cut into bite sized cubes

5



Prepare and cook the sauce: Add sauce ingredients; add salt for taste

6



Add cubed chicken back into skillet; reduce heat and allow to simmer for a few minutes; serve over prepared basmati rice