

## **Butter Chicken**

8 chicken thighs

3-4 Tbsp. chana masala spice blend \*see note, plus some for sprinkling on the chicken

2 sticks of unsalted butter

2-3 cloves of minced garlic

large onion, diced

28 oz. can of crushed tomatoes

1 cup of heavy cream

salt to taste

Preheat oven to 400\*. Place chicken thighs in roasting pan skin side up and \*lightly\* sprinkle with spice blend. Bake for one hour or until things are cooked through and skin is starting to peel and bubble.

Meanwhile, melt butter in a large, deep frying pan (or a smaller stockpot if you're unprepared like I was). Simmer onions and garlic in butter over low heat until the onion begins to caramelize; about 15 minutes. Sprinkle spice blend over the melted butter mixture and let them toast a bit; 2-3 minutes. Stir in tomatoes and heavy cream and allow to simmer for about 15 minutes. Taste and salt to your preference. Simmer over low heat until chicken thighs are cooked, stirring regularly.

When thighs are finished, add them to the butter sauce and simmer for 15-20 minutes. Enjoy over rice with a side of naan.

\*(other recipes I found called for garam masala, but I couldn't find it -or the ingredients to make it- at the store I happened to be shopping at so I got a pre-mixed spice blend that you're supposed to make with chick peas that I ignored the directions on since I was only looking for a flavor that would work for butter chicken)