

Slow Cooker Indian Butter Chicken

1 pound boneless skinless chicken breast, cut into one inch pieces
1/2 onion, finely diced
1 14 ounce can coconut milk
1/2 cup greek yogurt
1/4 cup half and half
2 teaspoons minced garlic
1 tablespoon fresh ginger
2 teaspoons curry powder
2 teaspoons red curry paste
1 tablespoon garam masala
1/2 teaspoon turmeric
1/4 teaspoon cayenne pepper
1 teaspoon salt
1 6 ounce can tomato paste
2 tablespoons butter, cut into pieces

Spray the inside of a crockpot with cooking spray and place the chicken in the bottom and sprinkle the onions over the top. In a medium bowl, whisk together the remaining ingredients except the butter. Pour the mixture over the top of the chicken and sprinkle the butter over the top. Cover and cook on high for 4 hours or on low for 6-8 hours. Serve over hot cooked rice and enjoy!

adapted from [Half Baked Harvest](#)