

Easy 20-minute Butter Chicken

serves 4

This a quick way to make butter chicken. It goes well with a side of rice or naan!

Ingredients

- 1 tablespoon oil
- 1 tablespoon butter
- 1 medium onion, diced
- 1 teaspoon fresh ginger, finely minced or grated
- 2-3 cloves garlic, finely minced or crushed
- 1 ½ pounds about 2-3 boneless, skinless chicken breasts, cut into ¾-inch chunks
- 4 tablespoons tomato paste or 8 oz can of tomato sauce
- 1 tablespoon garam masala
- 1 teaspoon cayenne or paprika, adjust to taste
- 1 teaspoon Fenugreek (or substitute with mustard powder or seeds)
- 1 teaspoon cumin
- 1 tsp salt
- 1/4 tsp black pepper
- 1 cup heavy cream (or use light cream, evaporated milk or yogurt for lower fat)
- Hot cooked rice and naan for serving



Instructions

1. Heat a large skillet or medium saucepan over medium-high heat. Add the oil, butter, and onions and cook onions down until lightly golden, about 3-4 minutes. Add ginger and garlic and let cook for 30 seconds, stirring so it doesn't burn.
2. Add the chicken, tomato paste, and spices. Cook for 5-6 minutes or until everything is cooked through.
3. Add the heavy cream (or other dairy alternative) and simmer for 8-10 minutes stirring occasionally.
4. Serve over Basmati rice or with naan. **Enjoy!**