

# Butter Chicken

serves 8

## **Ingredients:**

4 pounds boneless, skinless chicken breast

### **For the chicken marinade:**

1 cup chopped onion  
6 garlic cloves  
1 1" piece fresh ginger  
3 tablespoons lemon juice  
1 cup plain yogourt  
1 tablespoon ground coriander seed  
1 teaspoon ground cumin  
1 teaspoon turmeric  
1 tablespoon sweet paprika  
1 teaspoon garam masala  
1 teaspoon sea salt

### **For the sauce:**

1 cup chopped onion  
1 2" piece fresh ginger  
4 cloves garlic  
¼ cup vegetable oil  
1 cup tomato paste  
3 -4 cups water  
¼ teaspoon cayenne pepper  
Sea salt to taste  
1 cup whipping cream  
2 teaspoons garam masala



Put the chicken marinade ingredients in a blender or food processor; blend until smooth. Pour over chicken and stir to coat. Cover and refrigerate overnight.

Preheat oven to 400° F. Take chicken out of the marinade and place 1" apart on rimmed, parchment lined baking sheets. Bake for 20 minutes. Cool and cut into 1" cubes. Save all juices.

For the sauce, combine the onion, ginger and garlic in a food processor or blender. Blend into a paste; add a little water if necessary.

Heat oil over medium-high heat in a large pot. Add the paste and cook, stirring frequently until lightly browned. Add the tomato paste and cayenne. Slowly whisk in water until smooth. Bring to a simmer and cook 10 minutes until slightly thickened.

Add the chicken, reserved juice, cream and garam masala. Season to taste.

Simmer for 10 minutes longer, then remove from heat. If you think the sauce is too thick, add a bit more water to thin it out. Garnish with cilantro.

**Enjoy with rice or naan.**