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Butter Chicken

By Chef Sank of @EatKraveLove

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Ingredients

- 2 tsp olive oil
- 4 tomatoes, diced
- 1 large onion, diced
- 4 garlic cloves
- Cilantro to garnish
- ¼ tsp cardamom powder
- 1 tsp cumin seeds
- ½ tsp garam masala
- ½ tsp chili powder (preferred Kashmiri chili)
- ½ tsp turmeric powder
- ½ tbsp tomato paste
- 2 tbsp butter
- 4 tbsp cream
- 2 chicken breasts, diced into 1 in. pieces

Optional

- 10 cashews
- 2 tsp dry Fenugreek leaves (Kasuri Methi)
- 1 tsp sugar
- ¼ tsp cinnamon powder

Directions

Add olive oil into a pot on medium heat, add cumin, chili powder and turmeric.

Add the cardamom powder, tomatoes, garlic and onions into the olive oil and sauté until the tomatoes are soft (add cashews and cinnamon if using).

Add the tomato paste and sauté another 3 minutes.

Take all the contents of the pan and place it in a blender. Add 1 cup of water and blend to a smooth puree.

Add the diced chicken and butter into the empty pan on medium heat and sauté until half cooked.

Add the blended mixture back into the pan with the chicken, add the garam masala and continue to cook until the chicken is cooked through (about 10 minutes on low heat)

Add cream, sugar and the dried fenugreek leaves.

Serve with naan or rice and garnish with cilantro.

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