



INDIAN BUTTER CHICKEN

BY MANIK VIJ

Add a savoury twist to your holiday menu with this rich and creamy butter chicken. Packed with aromatic spices and velvety sauce, it's a comforting dish that pairs perfectly with naan or rice for a festive feast.

PREP TIME
15 MIN

COOK TIME
20 MIN

SERVINGS
4

Ingredients

- 1 lb boneless chicken (cut into cubes)
- 2 tbsp butter
- 1 cup tomato sauce
- ½ cup heavy cream (or coconut milk)
- 1 tsp garlic (minced)
- 1 tsp ginger (minced)
- 1 tsp garam masala (found in most grocery store's spice section)
- 1 tsp chili powder (optional)
- Salt to taste
- 1 onion diced
- 1 tsp ground cumin
- 1 Tbsp red curry paste (found in the Asian section of grocery store)
- ½ cup low-fat plain yogurt (optional)
- cilantro, chopped for garnish (optional)

Instructions

1. Heat butter in a pan, add garlic and ginger, sauté for 1 minute.
2. Add chicken cubes, cook until lightly browned.
3. Stir in tomato sauce, garam masala, chili powder, and salt.
4. Simmer for 10 minutes until chicken is cooked through.
5. Add cream, stir well, and cook for another 5 minutes.

Notes:

- Enjoy with naan, roti, or steamed rice.