Butter Chicken

Recipe retrieved from “Trois Fois Par Jour: Premier Tome”

Making “Butter Chicken” always seemed incredibly complicated, and consulting with only traditional recipes here and there did not reassure me. So I started the challenge of creating a recipe for “Butter Chicken” even easier to realize than a spaghetti sauce.

Quantity: 4-6 Servings

Ingredients:

5 Tbsp. Butter  
1 Onion, “Diced”  
1/4 cup Natural Greek Yogurt  
Salt and Pepper, to taste  
2 lbs. Chicken Breasts “Cubed”  
  
  
Spices:

2 Garlic Cloves, “Minced”  
2 Tsp. Curry Powder  
2 Tsp. Garam Masala  
2 Tsp. Red Curry Paste  
2 Tsp. Ground Cardamom (Optional)  
1 Tbsp. Fresh Ginger, “Grated”  
  
  
Liquid Ingredients:

1 can (5.5 oz.) Tomato Paste  
1 cup Coconut Milk  
1 cup Heavy Cream 35%  
1 Tbsp. Honey

Instructions:

1. In a bowl, combine all spices and stock. In another bowl, mix all the liquid ingredients and reserve.
2. In a frying pan, heat 1 Tbsp of butter and tenderize the onion for about 10 minutes. Add the spice mixture and continue cooking for 2 to 3 minutes.
3. In a mixer, combine the onion and the Greek yogurt until a smooth and homogeneous texture is obtained. Season.
4. In a frying pan, melt the remaining butter, then add the onion yogurt and the liquid ingredients. Mix thoroughly, then bring to a boil.
5. Reduce heat, add chicken and simmer for 1.5 hrs. to 2 hrs. Adjust seasoning if necessary, then serve with rice or naan bread.