

# Instant Pot Butter Chicken

Modified, Based on: <https://littlesunnykitchen.com/instant-pot-butter-chicken/>

Serves: 6

Prep Time: 30 min

- 3 T unsalted butter
- 5 cloves garlic  
(about 5 t crushed or minced)
- 2 in ginger root (about 2 T grated)
- 2 t garam masala
- 1 t ground cumin
- 1 t smoked paprika
- 1 t ground turmeric
- 1/2 t chili powder (optional)
- 1 t salt (optional: to taste)
- 1 t sugar (unneeded, optional)
- 15oz can tomato sauce
- 2 lbs chicken thighs  
(skinless, boneless, bite size)
- 1 cup heavy whipping cream  
(half and half, yogurt, etc)
- 2 T garnish (optional)  
(parsley, mint, cilantro, etc)

Using the *saute* setting on the instant pot, saute garlic and ginger in melted butter. Cook until fragrant (about 1 minute).

Add the remaining spices (garam masala, cumin, paprika, turmeric, chili, salt, and sugar).

Stir, and cook for a minute.

If needed, deglaze pot with splash of water.

Turn off the *saute* setting.

Add the tomato sauce with  $\frac{1}{4}$  cup of water.

Add the chicken thighs, give everything a mix.

*Pressure cook* for 6 minutes at high pressure.

When cycle ends, quickly release the steam.

Remove lid. Restart *saute* mode.

Stir in the cream. Reduce sauce as appropriate.

Taste the sauce and see if you need to add a little bit more salt.

Serve warm over rice with chopped parsley or cilantro.