

Slow Cooker Buttered Chicken

Ingredients

- 1 14-ounce can Coconut Milk
- 1/2 cup heavy cream
- 3 tablespoons salted butter, cut into pieces
- 1 14-ounce can stewed tomatoes (diced or crushed possible)
- 2 heaping tablespoons tomato paste
- 2 tablespoons garam masala
- 5 garlic cloves, minced
- 1 tablespoon grated fresh ginger
- 2 tablespoons siracha sauce
- 2 lbs boneless, skinless chicken thighs (cut into bite-size pieces)
- 1 large yellow onion, thinly sliced
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper

Serve With

- warm naan
- cooked jasmine rice
- sour cream or ratta
- cilantro

Instructions

1. Shake can of coconut milk and pour into large pitcher along with cream and butter
2. Add stewed tomatoes, tomato paste, garam masala, garlic, ginger, and siracha
 - Either stir or puree depending on preferred sauce texture
3. Combine chicken and onion in the slow cooker. Sprinkle with salt and pepper
4. Pour sauce over the top and stir to combine
5. Cook in slow cooker for 4 hours on high or 7-8 on low
 - Stir once in the middle of the process to make sure nothing is sticking to the bottom