

# Easy Instant Pot butter chicken

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4.7 from 26 votes

Really easy Instant Pot butter chicken recipe that is moist and full of flavor. Takes just 5 minutes to cook and the perfect family dinner with a side of naan. If you're never tried making pressure cooker butter chicken this is an easy one to start with. Instant Pot Indian food perfection.

Prep Time	Cook Time	Total Time
10 mins	5 mins	15 mins

Course: Entree, Main Course    Cuisine: Indian  
Keyword: butter, chicken noodle soup, easy, indian, instant pot, pressure cooker    Servings: 6  
Calories: 574kcal    Author: The Typical Mom

## Ingredients

- 6 chicken thighs boneless, skinless, cut into cubes
- 1 1/2 c heavy cream
- 1 1/2 c tomato sauce
- 1/2 onion
- 5 tbsp butter
- 1 tbsp garlic minced
- 1 tbsp ginger chopped
- 1 1/2 tsp chili powder
- 1 1/2 tsp cumin
- 3 tsp garam masala
- 2 tbsp corn starch optional to thicken sauce at the end

← 1 tsp. salt

## Instructions

1. Turn your Instant Pot to saute, medium, and add butter.
2. When butter is melted add cubed chicken and onion.
3. Cook just enough for chicken pieces to cook just a touch on the outside.
4. Add all other ingredients into your Instant Pot or pressure cooker and mix together well.
5. Put lid on and close steam valve.
6. Set Instant Pot to manual, pressure, ~~low~~ <sup>low</sup>, for 5 minutes. (enough time if cut into bite size pieces, if larger pieces increase time)
7. When done move steam valve just slightly so steam comes out slowly.
8. Carefully lift lid. Serve immediately or remove chicken and set to saute low for just a few minutes. Put some of the hot liquid in a small bowl with 1 tbsp of cornstarch and whisk together, add back into the pot and stir. May do this again with another tbsp. depending on how thick you want the sauce to be.
9. Sauce will thicken more as it sits. Turn off, add chicken back in, and serve with rice and/or naan.

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