

# Butter Chicken

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1	140 g	Yogurt	Whisk together yogurt and seasonings. Marinade the chicken in the mixture for 30 minutes and sear in batches. Then set aside.
	10 g	Garam Masala (aka Curry Powder)	
	5 g	Cumin	
	5 g	Garlic Powder	
	5 g	Lime Juice	
	15 g	Salt	
	1.5 lb	Boneless Chicken Thighs	
2	1	Yellow Onion, Diced	Lower pan to medium heat and sauté until softened.
	10 g	Salt	
	10 g	Pepper	
3	5 g	Garlic Powder	Add spices and sauté until spices have toasted.
	5 g	Onion Powder	
	15 g	Garam Masala	
	10 g	Paprika	
	10 g	Ground cumin	
	6 g	Tumeric (optional)	
	100 g	Pulverized cashews	
4	14 oz	Crushed Tomatoes	Add in crushed tomatoes and water and simmer until tomatoes are soft. Using an immersion blender, blend until smooth (if you don't have an immersion blender, use a regular blender). Add in chicken and simmer until the chicken reaches 185 degrees.
	6 oz	water	
5	8 oz	Heavy Cream	Stir in Heavy cream until well incorporated. Simmer an additional 3-4 minutes.
6	4 Tbps	Unsalted Butter	Turn off the heat and stir in unsalted butter until emulsified. Season to taste with salt. Serve with rice and cilantro.
		Salt	