

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 | |
| | 2 tsp | 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 | |