

THE LUNCH BOX SERIES

# INDIAN BUTTER CHICKEN

## INGREDIENTS:

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- 3/4 cup unsalted butter (1/2 stick + 1 stick), divided
- 1 large yellow onion, diced small
- 2 pounds boneless skinless chicken thighs, diced into bite-sized pieces
- 4 cloves garlic, finely minced or pressed
- 2 tablespoons garam masala
- 1 tablespoon cumin
- 1 tablespoon turmeric
- 1 tablespoon coriander
- 1 tablespoon ground ginger or 1+ tablespoon fresh ginger, finely chopped
- 1 teaspoon kosher salt, or to taste
- 1 teaspoon freshly ground black pepper, or to taste
- 1 cup heavy whipping cream
- One 8-ounce can tomato sauce
- Basmati rice, for serving
- 1/4 teaspoon cayenne pepper (optional)
- 1/3 cup fresh cilantro leaves, or to taste for garnishing

## INSTRUCTIONS:

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### Step 1

To a large skillet add 1/4 cup butter (1/2 stick), onion, and sauté over medium-high heat until the onions begins to soften and become translucent. About 6-8 minutes; stir intermittently.

### Step 2

Cut into small bites and Season chicken with salt & pepper. Add the chicken to the skillet and cook for about 5 minutes, flip and stir often to ensure even cooking.

### Step 3

Add the garlic, stir to combine, and cook for about 1 minute, or until fragrant; stir frequently. Being careful not to burn the garlic

### Step 4

Add the garam masala, cumin, turmeric, ginger, salt, pepper, and stir to combine. This will help toast the spices a bit.

### Step 5

Add the remaining 1/2 cup (1 stick) butter and heat until it has melted; stir frequently to encourage melting.

### Step 6

Add tomato sauce, stir to combine, and allow mixture to simmer for about 20 minutes, or until sauce has thickened and reduced slightly. I let mine simmer for about 45 minutes because I love when the thighs get super tender & fall apart. Taste and if desired, add additional salt, pepper, cayenne pepper, etc.

### Step 7

Add in heavy whipping cream, turn off burner, stir until well combined

### Step 8

Add rice to the serving plates and top with chicken and as much sauce as you'd like!

### Step 9

Evenly garnish with cilantro and serve immediately with naan. This Dish is best warm and fresh but will keep airtight in the fridge for up to 5 days. It makes for great lunch leftovers the next day