



Butter Chicken



Ingredients:

- 1 TBLS oil
- 1 TBLS butter
- 1 medium onion diced
- 1 teaspoon fresh ginger finely minced or grated (or use paste)
- 2-3 cloves garlic finely minced or crushed
- 1 ½ pounds about 2-3 boneless, skinless chicken breasts, cut into ¾-inch chunks
- 4 TBLS tomato paste or 8 oz can of tomato sauce
- 1 TBLS McCormick's Garam Masala
- 1 tsp chili powder or paprika, adjust to taste
- 1 tsp mustard seeds
- 1 tsp cumin
- 1 tsp salt
- ¼ tsp black pepper
- 1 ½ cups heavy cream
- Fresh cilantro, for garnish

Method:

1. Add the oil and butter to a large skillet over medium-high heat. Once the butter has melted, add the onion and cook until golden. Add the ginger and garlic. Cook for about 30 seconds until fragrant (do not let it burn).
2. Add chicken, tomato paste, and all spices. Cook for 6-7 minutes, stirring frequently until cooked through.
3. Add the cream and allow contents to simmer for 8-10 minutes, stirring occasionally. Garnish with fresh cilantro and serve over rice.