



Butter Chicken Naan Wrap



Ingredients for the Chicken:

6 pieces Boneless, Skinless Chicken Thighs
1 tsp Kosher Salt
1 tsp Black Pepper
1 tsp garlic Powder
1 tsp Kashmiri Chili Powder
1-2 TBLs Wagyu Beef Tallow (or cooking oil)
2 TBLs Butter

Ingredients for the Butter Chicken Sauce:

5 TBLs Butter
1 large, diced Shallot
2 TBLs Minced Garlic
2 TBLs Grated Ginger
1.5 cups (approx. 1 can) Diced Tomatoes
1 cup Cashews
1 tsp Kosher Salt
1 tsp Black Pepper
1 tsp Garlic Powder
2 tsp Kashrniri Chili Powder
2 tsp Garam Masala
½ cup Water
¼ cup Heavy Cream

Ingredients for Assembly and Garnish:

4 pieces Naan Bread
½ cup Diced Tomatoes
4 slices Mozzarella Cheese
Dried Parsley [or fresh cilantro) for garnish

Method:

1. Place the boneless, skinless chicken thighs on a tray. Season both sides generously with kosher salt, black pepper, garlic powder, and Kashmiri chili powder.



2. Heat a cast iron pan over medium heat. Add 1-2 TBLs of Wagyu beef tallow (or cooking oil) and 2 TBLs of butter. Once melted, add the seasoned chicken thighs to the pan. Cook for 5-7 minutes per side until a nice crust forms and the chicken is cooked through.
3. During the cooking process, baste the chicken with the melted butter and pan drippings to enhance flavor. Once the chicken has a nice sear on both sides and is cooked through, remove it from the pan and set aside.
4. In a separate hot pan over medium heat, add 4 TBLs of butter and let it melt. Add the diced shallot and a pinch of salt. Cook until the shallots are softened and translucent.
5. Add 2 TBLs of minced garlic and 2 TBLs of grated ginger to the pan. Cook until fragrant, about 1 minute. Then, add the diced tomatoes, 1 cup of cashews, 1 tsp kosher salt, 1 tsp black pepper, 1 tsp garlic powder, 2 tsp Kashmiri chili powder, and 2 tsp garam masala. Stir to combine.
6. Add $\frac{1}{2}$ cup of water to deglaze the pan, scraping up any browned bits from the bottom. Bring the mixture to a simmer and let it cook until the tomatoes have softened, about 5-7 minutes.
7. Remove the pan from heat and let the sauce base cool slightly. Carefully transfer the mixture to a blender cup. Blend on high until the sauce is completely smooth and creamy.
8. Place a fine-mesh sieve over a clean pan. Pour the blended sauce through the sieve, pressing the solids with a spatula to extract all the liquid. Discard the remaining solids (or save them to make compound butter).
9. Place the pan with the strained sauce back on medium heat. Add 1 TBL of butter and $\frac{1}{4}$ cup of heavy cream. Stir until well combined and heated through. Kill the heat and set aside.
10. Slice the cooked chicken thighs against the grain into bite-sized pieces.
11. Lay out the naan bread. Pile sliced chicken, diced tomatoes, and a slice of mozzarella cheese onto each naan. Use a kitchen torch or broiler to melt the mozzarella cheese until bubbly and slightly browned.
12. Garnish the butter chicken sauce with a swirl of heavy cream and a sprinkle of dried parsley. Sprinkle dried parsley over the assembled wraps. Roll up each naan to form a wrap. Dip the wraps into the creamy butter chicken sauce and enjoy!