



Butter Chicken

Recipe Yield: 4 portions

Ingredients:

For the Sauce

1 TBSP	Canola oil	1 tsp	Ground cumin
1	Shallot (finely chopped)	1	Bay leaf
1/2	Onion (finely chopped)	1/4 cup	Plain yogurt
1 tsp	Fresh ginger (minced)	1 cup	Heavy cream
2 tsp	Fresh garlic (minced)	1 cup	Tomato puree
4 TBSP	Butter	1 pinch each	Table salt, pepper, and cayenne
2 TBSP	Lemon juice	1 TBSP	Ground cashews
1 TBSP	Garam masala	1/4 cup	Water
1 tsp	Chili powder		

For the Chicken

1 TBSP	Canola oil
1 cup	Plain yogurt
1 lb	Boneless chicken breast (1" cubed)
1/2 cup	Lemon juice
1 tsp	Garam masala

Instructions:

1. Marinate chicken pieces in yogurt and lemon, anywhere from 2-3 hours to overnight.
2. Heat 1 TBSP oil in a large saucepan over medium heat. Cook the shallots, onion, ginger, and garlic until onions are translucent.
3. Stir in the butter, lemon juice, spices, and bay leaf. Cook for 1 minute, stirring continuously.
4. Add tomato sauce, yogurt, and cream. Cook on high for about 2 minutes, continue stirring.
5. Reduce heat to low and simmer for 10 minutes. Add salt and pepper, remove from heat, and set aside.
6. Heat 1 TBSP oil in a heavy skillet over medium heat. Cook chicken until lightly browned on all sides, about 10 minutes.
7. Season chicken with 1 TBSP garam masala and 1/3 TBSP cayenne. Add a generous spoonful of sauce to the chicken; simmer until the liquids have reduced and chicken is cooked all the way through. Add the rest of the sauce to the chicken.
8. Mix ground cashews and water, then stir into sauce. Cook 10 minutes or until sauce has thickened.

Note: Serve with your favorite rice and side dish.