



Butter Chicken with White Rice

INGREDIENTS

- 1 lb chicken breast, cubed
- 1/2 lemon, juiced
- 1/4 tsp salt
- 1/4 tsp turmeric
- 1/4 tsp cayenne

YOGURT MARINADE

- 1/2 cup plain yogurt
- 1 table ginger-garlic paste or substitute 1/2 table each of ginger and garlic
- 1 tsp garam masala
- 1/2 tsp coriander
- 1/2 tsp cumin

BUTTER CHICKEN GRAVY

- 2 table butter, divided.
- 1 table ginger-garlic paste or substitute 1/2 table each of ginger and garlic
- 1 tsp coriander
- 2 tsp garam masala
- 1/4 tsp cayenne
- 1 can chopped tomatoes
- 1/4 tsp sugar
- 1/2 tsp salt
- 1/2 cup cream (half and half)

TO SERVE:

- 1 table cilantro, to garnish
- White rice

1. In a medium glass bowl, mix together chicken, cayenne, turmeric, salt, and lemon juice. Set aside and let marinate for 20 minutes.
2. In a small bowl mix together yogurt, ginger-garlic paste, garam masala, coriander and cumin. Pour mixture over chicken and coat well. Cover with plastic wrap and marinate in the fridge for at least 4 hours, or overnight.
3. In a large skillet over high heat, melt 1 table butter. Add marinated chicken and yogurt mixture. Cook until chicken is lightly brown and cooked through. Place cooked chicken on a plate and set aside.
4. Melt the remaining 1 table of butter in the same skillet and turn down heat to medium. Add in the ginger-garlic paste and cook until fragrant, about 1 minute. Stir in coriander, garam masala, and cayenne.
5. Add in the can of plain tomato sauce, making sure to scrape up any browned bits and stir into the sauce.
6. Turn down the heat to low, and let simmer for about 3-4 minutes, and add in the cooked chicken.
7. Add in 1/2 cup of water, salt and sugar. Simmer cooked chicken for 5 minutes until sauce thickens and chicken is tender.
8. Remove from heat and add in cream. Stir until smooth and top with cilantro.

