

## Butter Chicken

County of Origin: India Contributed by: Jasvir Dhillon

Also known as Murgh Makhani, butter chicken is an easy dish to make full of flavor and warm spices .

### INGREDIENTS:

- 1 tbsp oil
- 1 chopped onion
- 3 minced garlic cloves
- 2 tbsp ginger root grated
- 1 tbsp masala
- 1 tbsp cumin
- 1 tbsp chili spice
- 1 tsp salt
- 1 can (156g) tomato paste
- ¼ cup of water
- 1 kg (about 10 pieces) boneless, skinless chicken breasts, cut into bite size pieces
- ¼ 3% milk or whipping cream
- ¼ cup fresh cilantro chopped

### UTENSILS

- Knife
- Cutting board
- Frying pan
- Pot

**Prep Time:** 15 mins.

**Cook time:** 3 hours.

Recipe makes 5-6 servings.

*This butter chicken recipe has low amounts of dairy compared to other recipes. It simmers over low heat to absorb all the flavors.*

### INSTRUCTIONS

1. Place oil in a frying pan and sauté onion, garlic, and ginger until soft.
2. Add all spices, tomato paste and ¼ cup of water.
3. Simmer on low heat for 30 minutes and then add chicken pieces, and cook on low heat for 2 hours.
4. Add whipping cream and milk, and cook for another 30 minutes
5. After it is done cooking, top it off with freshly chopped cilantro.
6. Serve with Jasmin rice and chapati (roti).
7. Enjoy!