



Butter Chicken

Ingredients

- 1 cup butter, divided
- 1 onion, minced
- 1 tablespoon garlic, minced
- 1 (15 oz) can tomato sauce
- 3 cups heavy cream
- 2 teaspoons salt (*adjust to taste*)
- 1 teaspoon cayenne pepper (*optional, for heat*)
- 1 teaspoon garam masala
- 1½ pounds boneless, skinless chicken breast, cut into bite-size pieces
- 2 tablespoons vegetable oil
- 2 tablespoons tandoori masala

Instructions

1. Prep & Preheat

Preheat your oven to 375°F (190°C). Gather and measure out all ingredients.

2. Caramelize the Onions

In a skillet, melt 2 tablespoons of butter over medium heat. Add the minced onion and garlic, and cook slowly, stirring often, until deep golden brown and caramelized — about 15 minutes.

3. Make the Sauce

While onions cook, in a medium saucepan combine:

- Remaining butter
- Tomato sauce
- Heavy cream
- Salt, cayenne pepper, and garam masala

Bring to a gentle simmer over medium-high heat. Reduce heat to medium-low, cover, and let simmer 30 minutes, stirring occasionally. Then stir in the caramelized onion mixture.

4. Bake the Chicken

In a bowl, toss chicken pieces with vegetable oil and tandoori masala until well coated. Spread evenly on a baking sheet and bake for 12 minutes, or until the chicken is cooked through.

5. Combine & Serve

Add the baked chicken to the sauce and simmer for another 5 minutes to blend flavors. Serve hot with rice or naan.