



Foodicious
RECIPES

Butter Chicken

Ingredients

- 3 pounds boneless skinless chicken breasts, cut into bite-sized pieces
- 1 medium yellow onion, diced
- 1 can (15 oz) tomato sauce
- 4 garlic cloves, minced
- 1 tablespoon ginger paste
- 1 tablespoon garam masala
- 1 teaspoon ground turmeric
- 1 teaspoon ground cumin
- 1 teaspoon salt
- ½ teaspoon chili powder
- ½ teaspoon ground black pepper
- 1 cup Greek yogurt
- 3 tablespoons salted butter
- ⅓ cup heavy cream
- Fresh cilantro, snipped, for garnish

Instructions

1. In your slow cooker, combine the chicken, diced onion, tomato sauce, garlic, ginger paste, garam masala, turmeric, cumin, salt, chili powder, and black pepper.
2. Cover and cook on low for 3–4 hours, until the chicken is tender and fully cooked.
3. Once done, stir in the Greek yogurt, salted butter, and heavy cream. Mix until the sauce becomes smooth and creamy.

4. Garnish with snipped fresh cilantro and serve hot with steamed rice, naan, or your favorite vegetables.