



Instant Pot Butter Chicken

Ingredients

- 2 tbsp unsalted butter
- 1 tbsp vegetable oil
- 1 large yellow onion, finely chopped
- 5 garlic cloves, crushed and chopped
- 2 tsp grated fresh ginger
- 6 oz tomato paste
- 2 lbs boneless, skinless chicken thighs, cut into 1-inch pieces
- Kosher salt and black pepper, to taste
- 1 cup water
- 1 tbsp garam masala
- 1 tbsp granulated sugar
- 1 tsp ground cumin
- 1 tsp paprika
- ½ tsp ground turmeric
- ¾ cup heavy cream
- Fresh cilantro, for garnish
- Cooked rice, naan, and yogurt, for serving

Instructions

1. Sauté Aromatics

Set the Instant Pot to **Sauté** mode. Add butter and vegetable oil.

Once melted, stir in the chopped onion, garlic, and ginger.

Cook for **3–4 minutes**, stirring occasionally, until the onion softens and lightly browns.

Add the tomato paste and cook for **about 3 minutes**, stirring often, until it deepens in color.

2. Add Chicken & Spices

Season the chicken pieces with salt and pepper.

Add the chicken to the pot along with **water, garam masala, sugar, cumin, paprika, and turmeric**.

Stir everything to combine.

3. Pressure Cook

Lock the lid and set the valve to **Sealing**.

Select **Pressure Cook (High)** and set the timer for **5 minutes**.

4. Natural Release

Once the cooking time is up, allow the pressure to **release naturally for 10 minutes**, then perform a **quick release** for any remaining steam.

5. Finish with Cream

Open the lid and stir in the heavy cream.

Taste and adjust seasoning with more salt or pepper as needed.

6. Serve

Spoon the butter chicken over rice or alongside warm naan.

Garnish with fresh cilantro and serve with a side of yogurt if desired.