

Indian Butter Chicken in Slow Cooker

Cook Time 5 hours

Ingredients:

2-3 lbs Chicken (boneless, skinless chicken thighs, cut into cubes)

4 Tbsp Unsalted butter (1 Tbsp reserved)

1 medium red onion, chopped

1 cup Plain yogurt

1/4 cup Almonds, ground*

1 cup diced tomatoes (spoon in with some juice)

1 cup chicken broth or water

1.5 Tbsp Tomato Paste

1.5 tsp Garam Masala

1 tsp Red pepper (cayenne, Indian chili powder, or hot paprika)

1 tsp Cumin Powder (or cumin seeds, ground)

2" Ginger root (grated or chopped fine)

3 Garlic (cloves, peeled)

1/2 tsp Salt (adjust to taste)

2--3 Tbsp Cilantro (chopped, for garnish)

½ cup Heavy Cream

*optional ingredient

Method:

1. Turn slow cooker to HIGH and melt 3 Tbsp butter.
2. Transfer chicken to slow cooker and let cook in butter for 20 minutes. Add onion to meat and mix.
3. Add yogurt, garam masala, red pepper, cumin, ginger root, and garlic to broth and mix well. Pour over chicken and onion.
4. Add diced tomatoes, almonds, salt, and remaining Tbsp butter.
5. Cover slow cooker and cook on LOW for 5 hours.
6. Before serving, add heavy cream and mix gently, but thoroughly. Taste and adjust salt. Keep on WARM until ready to serve with basmati rice. Garnish with chopped cilantro.