

BUTTER CHICKEN



TIME TO PREPARE

20 Minutes



COOK TIME

LOW 4-6 hours

HIGH 3 hour



4 TO 6 SERVINGS



Ingredients

2 tbsp melted butter, divided
2 tbsp tandoori curry paste or tikka curry paste
1 tbsp minced ginger
1 tsp ground cumin
1 tsp paprika
1 can (354 mL) evaporated milk
1 can (156 mL) tomato paste
1 tbsp brown sugar
8 boneless, skinless chicken thighs
½ cup plain yogurt
2 tbsp freshly squeezed lime juice
Hot cooked basmati rice
2 tbsp chopped cilantro
2 tbsp chopped cashews

Steps to Make

1. In a small saucepan, cook 1 tbsp butter until just beginning to brown. Add 1 tbsp curry paste, ginger, cumin and paprika; cook, stirring for about 2 minutes or until fragrant. Stir in evaporated milk, tomato paste and brown sugar; bring to a boil. Reduce heat and simmer, stirring for about 10 minutes or until thickened.
2. Add the remaining butter to the slow cooker stoneware and swirl to coat the bottom and sides.
3. In a bowl, combine chicken, yogurt and the remaining curry paste. Place in the bottom of the slow cooker and pour the sauce over the top.
4. Cover and cook on LOW for 4 to 6 hour or on HIGH for 3 hours until juices run clear when chicken is pierced. Stir in lime juice.
5. Serve over rice and garnish with cilantro and cashews.