

# Butter Chicken

4-6 Boneless skinless, Chicken Thighs

Salt & Pepper

2 tablespoons Olive Oil

1 cup finely chopped Onion

1 cup Plain Yogurt

1/2 cup (one stick) Butter

1 14oz can Light Coconut Milk

2 tablespoons Tomato Paste

1 teaspoon Garam Masala

1 teaspoon Chili Powder

1 teaspoon Curry Powder

2 cloves finely chopped Garlic

1 tablespoon finely grated Ginger

Cilantro to garnish.

Chop the onion, garlic and grate the ginger then set aside.

Cut each chicken thigh into approximately three strips each.

Heat a heavy stew pot with a lid over medium-high then add the olive oil and chicken thighs then season with salt and pepper. Sauté until brown.

Add in the chopped onion, garlic, and ginger. Sauté until onions are softened and translucent.

Turn the heat to a simmer then add the tomato paste, yogurt, and coconut milk. Stir until well combined. Add the stick of butter. *(It's a seriously giddy moment when you add, wantonly, a whole stick of butter to the pot)*

Add the garam masala, chili powder, and curry powder.

Stir then cover. Simmer for 20 minutes or until the chicken is cooked through and the sauce is thickened.

If you'd like the sauce thicker, turn the heat up and boil uncovered for 5 minutes stirring frequently.

Garnish with Cilantro and serve over Jasmine or Basmati Rice.