



Butter Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

1 lb. skinless, boneless chicken breasts, cut into pieces (or leftover rotisserie chicken)
drizzle of oil
salt/pepper
1-2 tbsp butter
1 medium onion, diced
3 cloves of garlic, minced
1 ½ tsp cinnamon
a dash or more of cayenne-optional
1 tsp cumin
1-2 tsp curry
1 tsp garam masala
1 tsp turmeric
1 tsp ground coriander
1 14 oz can chickpeas, rinsed and drained * see note
1 14 oz. can diced tomatoes
½ cup heavy cream or half & half
½ cup coconut milk (I use unsweetened)
½ cup tomato juice-optional (if you want to thin it out)
handful golden raisins-optional
prepared rice
Top with: cilantro and yogurt-optional

Instructions

Prepare rice as directed and set aside.

Heat large sauté pan over medium and add the oil, chicken pieces and salt/pepper.
Cook until no longer pink and juices run clear and then stir in butter, onion, garlic,

cinnamon, cayenne, cumin, curry, garam masala, turmeric and coriander, cook for a few minutes. Then, add chickpeas and tomatoes, turn the heat up slightly, stir and cook for 5 or so minutes. Then, stir in heavy cream or half & half, coconut milk, and optional tomato juice and allow to blend for a few more minutes. (I usually bring it to a slight boil at this point and turn it down once it has bubbled for a minute.) Toss in raisins, highly recommended, and simmer until they are plumped over medium heat. Serve over rice topped with cilantro and plain yogurt.

* Make it as spicy or mild as you want by leaving out or putting less cayenne pepper. If you are not a fan of chickpeas, add diced potatoes when you add the butter and spices.