



Indian Butter Chicken

Ingredients:

- 1 lb boneless chicken breast, cut into cubes
- 1 cup plain yogurt
- 2 tablespoons lemon juice
- 1 teaspoon ground cumin
- 1 teaspoon garam masala
- 1 teaspoon ground coriander
- 1/2 teaspoon turmeric powder
- 2 tablespoons unsalted butter
- 1 tablespoon vegetable oil
- 1 medium onion, finely chopped
- 3 cloves garlic, minced
- 1 tablespoon fresh ginger, grated
- 1 cup tomato puree
- 1/2 cup heavy cream
- Salt to taste
- Fresh cilantro, for garnish

Step-by-step instructions:

1. In a large bowl, combine yogurt, lemon juice, cumin, garam masala, coriander, turmeric, and a pinch of salt. Add the chicken cubes and toss to coat. Marinate for at least 15 minutes.
2. Heat the butter and oil in a large skillet over medium heat. Add the onion, garlic, and ginger. Sauté until the onions are golden brown.
3. Add the marinated chicken to the skillet. Cook for about 5 minutes, stirring occasionally to ensure the chicken cooks evenly.
4. Pour in the tomato puree and bring the mixture to a simmer. Allow it to cook for about 10 minutes or until the chicken is cooked through.
5. Reduce the heat to low and gently stir in the heavy cream. Simmer for another 5 minutes, letting the flavors meld together.
6. Taste and adjust seasoning with salt as needed.
7. Garnish with fresh cilantro before serving.

Preparation time: 10 minutes

Cooking time: 20 minutes

Total time: 30 minutes