



Instant Pot Butter Chicken (Murgh Makhani)

Ingredients:

- 1.5 lbs chicken thighs (boneless, skinless, cubed) or substitute with beef stew meat.
- 1 large onion, finely chopped
- 3 garlic cloves, minced
- 1 tbsp ginger, grated
- 1 can (14 oz) crushed tomatoes
- 1/2 cup heavy cream or coconut milk
- 2 tbsp butter

2 tbsp vegetable oil
1/2 cup plain yogurt
2 tsp garam masala
1 tsp turmeric
1 tsp paprika
1 tsp cumin
1/2 tsp chili powder (optional for spice)
1 tsp salt
1/2 tsp sugar (optional)
Fresh cilantro, chopped (for garnish)

Instructions:

Marinate the Chicken:

In a bowl, mix chicken with yogurt, turmeric, cumin, and a pinch of salt. Let it marinate for 30 minutes to overnight in the fridge.

Sauté the Aromatics:

Turn the Instant Pot to Sauté mode and heat oil and butter.

Add onions and cook until softened (3–5 minutes). Stir in garlic, ginger, and spices (garam masala, paprika, chili powder) and cook for 1 minute.

Deglaze and Add Chicken:

Stir in crushed tomatoes and scrape any browned bits from the bottom.

Add the marinated chicken (or beef) along with its juices.

Pressure Cook:

Close the lid and set the valve to Sealing.

Pressure cook on High Pressure for 10 minutes (12 minutes for beef).

Allow a 10-minute natural release, then release any remaining pressure.

Finish the Sauce:

Stir in heavy cream (or coconut milk) and a pinch of sugar for balance.

Simmer on Sauté mode for 2–3 minutes to thicken, if needed.

Serve:

Garnish with fresh cilantro and serve with basmati rice or naan bread.