

# EASY BUTTER CHICKEN CURRY

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COOK TIME: 30mins

SERVES: 4

CALORIES: 589 kcal (PER SERVING)

## INGREDIENTS

### \*CHICKEN

700 g/1.5 pounds boneless/skinless chicken breasts or thighs, cut into cubes  
4 tbsp natural whole-milk yogurt  
1 tsp each: salt, ground cumin, ground coriander, turmeric, curry powder, cayenne pepper, garlic powder  
1/4 tsp white pepper

### \*SAUCE

3 tbsp vegetable oil  
2 tbsp butter  
5 garlic cloves, minced  
1 tbsp grated ginger  
1 small onion, finely chopped  
1 tsp garam masala  
1 tbsp red curry paste  
500 ml/2 cups unsweetened coconut milk  
140 g/5 oz tomato paste  
1 tsp chili powder  
2 tbsp lime juice  
salt + black pepper

### \*FOR SERVING

chopped pistachios  
chopped scallions  
crushed chili flakes  
cilantro, optional  
basmati rice  
naan

## DIRECTIONS

Add the chicken and the ingredients for the marinade in a bowl. Massage yogurt mixture into chicken until well coated. Set aside while you prepare the ingredients for the sauce. You can also prepare the chicken beforehand and marinate it up to 3 hours in the fridge.

Heat oil in a large skillet over medium-high heat. Working in 2 batches, cook the chicken, stirring occasionally, until browned all over, 5 minutes per batch. Transfer chicken to a plate.

Reduce heat to medium-low. Melt 1 tbsp butter. Add garlic, onion and ginger. Cook until soft, 3 minutes. Add garam masala and chili powder. Stir in tomato paste and red curry paste. Cook for 2 minutes.

Add coconut milk and bring to a boil. Season with salt and pepper. Return chicken along with any juices to the skillet together with 1 tbsp butter and lime juice. Bring to a simmer and cook until chicken is just cooked through, 10 minutes. If the sauce thickens too much, add a splash of water.

In the meantime, steam the rice and prepare naan.

Serve the chicken with rice and naan. Top with scallions, chili flakes and pistachios. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.