



Delicious Recipes

Powered by
Natural Gas

Butter Chicken

INGREDIENTS

- 3 tbsp butter, divided
- 1 tbsp olive oil
- 1 medium, onion, diced
- 2 tsp ginger grated
- 3 garlic cloves minced
- 1 tablespoon garam masala
- 2 tsp chili powder
- 1 tbsp curry powder
- 1 tbsp cumin powder
- 2 pounds chicken breasts cut into $\frac{3}{4}$ -inch chunks
- 3 ounces tomato paste
- 3 ounces red curry paste
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- 1 (14-ounce) can coconut milk
- Naan for serving
- Cilantro for serving
- Green beans for serving

DIRECTIONS

1. Heat a skillet on your gas stove on medium. Add 1 tbsp butter, naan, and cook until golden brown. Once ready, flip, and set aside in a warm towel to keep warm.
2. In the same pan, add 1 tbsp butter followed by green beans. Stir gently until tender and bright green, about 3-5 minutes. Once ready, remove from pot and set aside to keep warm.
3. In the same pan, add 1 tbsp butter, olive oil, garlic, onions, ginger and stir to combine.
4. Add your spices - chili powder, garam masala, curry powder, cumin. Mix and let that bloom in the pan, about 8-10 minutes.
5. Add your chicken and mix in with the spices well. Pour tomato paste, curry paste, and follow that with coconut milk. Stir gently, bring down to a simmer to let the flavors and spices really come together, about 12-15 minutes.
6. When ready, remove from the stove and plate it with the naan and beans.