



## Butter Chicken

BAH Note: I was so thrown by the fact that there is no butter in butter chicken that I failed to pay attention to the fact that the chicken needs to sit in the marinade overnight. So not only was I disappointed by a lack of butter, but I had to wait an extra day to find out whether this was a deal breaker.

Adapted from [Anna Johnston](#)

- 6 ounces plain greek yogurt
- juice from one lemon
- 1 teaspoon tumeric
- 2 teaspoons garam masala
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 2 teaspoons fresh ginger, grated
- 2 pounds boneless, skinless chicken breast, cut into 1 inch pieces
- 4 tablespoons butter
- 1 tablespoon olive oil
- 1 onion, chopped
- 1 teaspoon ground cardamom
- 1 cinnamon stick
- 2 bay leaves
- 2 teaspoons paprika
- 14.5 ounces petite diced tomatoes
- 1/2 cup chicken broth
- 1 cup heavy cream

Combine the yogurt, lemon juice, tumeric, garam masala, chili, cumin, and ginger in a bowl. Stir to fully combine. Add the chicken and stir well to completely coat the chicken. Cover and refrigerate overnight.

Heat the butter and oil in a nonstick frying pan over medium heat. Add the onion, cardamom, cinnamon, and bay leaf and cook for approximately 5 to 7 minutes or until the onion begins to soften. Reduce the heat to low and add the chicken, marinade, paprika, diced tomato, and chicken broth. Bring to a boil, reduce to a simmer, and cook for 15 minutes, stirring occasionally. Add the cream and simmer for 10 minutes more. Serve over rice and enjoy.