



Butter Chicken

Adapted from [Baked Bree](#)

- 1 onion, chopped
- 1 tablespoon freshly grated ginger
- 2 cloves garlic
- 1 thai chili (optional)
- 1 tablespoon olive oil
- 2 teaspoons garam masala
- 1 teaspoon chili powder
- 1 teaspoon ground cardamom
- 1/2 teaspoon ground coriander
- 6 ounces tomato paste
- 2 cans chicken broth
- 1/2 cup heavy cream
- 1 1/2 pounds boneless, skinless chicken breast
- 1 teaspoon kosher salt
- 4 tablespoons butter

Heat the oil in a dutch oven over medium high heat and cook the onion, ginger, garlic, and thai chili (if using) for 5 to 10 minutes or until softened. Add the spices and cook 1 to 2 minutes until fragrant.

Transfer the onion spice mixture to a food processor. Add the tomato paste and one can of broth and process until smooth. Return the mixture to the pan, add the remaining can of broth, and bring to a boil. Reduce the heat to a simmer, add half the butter, and cook until the liquid reduces to about 3 cups, stirring frequently. Turn off the heat and cover to keep warm.

While the sauce is cooking down, dry the chicken breasts and cut into bit sized cubes. Season with salt and pepper. Melt the remaining butter in a large frying pan and cook the chicken, in batches if necessary, until it is well browned.

Transfer the chicken to the sauce and simmer for 15 to 20 minutes until the chicken is cooked through. Add the cream to the sauce and stir to incorporate. Simmer for 5 minutes more and then serve over rice.

baked bree's butter chicken was posted by wendi on 9 march 2011 at bonappetithon.com