



- A: 1 1/2C plain yogurt
- 2T lemon juice
- 1T turmeric
- 2T garam masala
- 3# chicken thighs
- B: 8T butter
- 2 onions, diced
- C: 4c garlic, minced
- 4T ginger, minced
- 1T cumin, whole seed
- D: 1 stick cinnamon
- 2 tomatoes, diced
- 1 jalapeno pepper, minced
- 1/2t salt
- 2/3C chicken stock
- 4T almonds, crushed
- E: 1 1/2C cream

Meat/Butter Chicken

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2t tomato paste

F: 1/2C cilantro, chopped

1. Combine (A) in covered bowl or plastic bag, refrigerate 30 min, or up to 1 day.
2. Heat (B) in instant pot over medium high heat (or on machine saute function), saute until onions are translucent. Add (C), continue until onions are starting to caramelize.
3. Add (A) including marinade to pan, add (D), cover, and pressure cook 14 minutes. Add (E) and stir to combine.
4. Garnish with (F) and serve.

Servings: 8

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