



## **Saugus TV What's Cookin with Mona**

### **Butter Chicken with Garlic Naan (16 ingredients)**

1. **1 ½ pounds** of boneless skinless chicken breast or thigh (your preference, cleaned, washed, and cut into about 1 inch bite size pieces)
2. **2/3** cups water
3. **14 oz or 1 ¾ cups** of tomato puree (not paste, canned puree or crushed tomatoes)
4. **1 cup** heavy cream
5. **½ cup** plain yogurt
6. **1 medium sized** onion (peeled and finely chopped)
7. **2 tablespoons** Garam Masala powder
8. **1 tablespoon** dried fenugreek (optional)
9. **2 teaspoons** Salt (can use as desired)
10. **1 stick or 4 oz** unsalted butter
11. **2 teaspoons** paprika powder
12. **2 teaspoons** cumin powder
13. **1 teaspoon** ginger paste (you may substitute with ginger powder ½ teaspoon)
14. **1 teaspoon** garlic paste (you may substitute with garlic powder ½ teaspoon)
15. **1 teaspoon** turmeric powder
16. **1 package** of frozen or fresh garlic naan

You may reduce the richness of this dish by using oil instead of butter and instead of heavy cream you may substitute with Half & Half. You may also enjoy Butter Chicken with some rice and/or naan.

#### ***Step#1 Marinate and Sear Chicken:***

Mix yogurt, 1 teaspoon salt and 1 tablespoon garam masala in a bowl and then mix in chicken. If desired, you can let it marinate for about 20 minutes otherwise can use as is. In a skillet heat butter and place chicken pieces in pan on medium to high heat so as to sear chicken. You want the chicken to quickly brown on both sides, chicken is not fully

cooked at this stage and water from the yogurt and chicken will release so this step takes about 7 to 10 minutes. Once cooked place chicken in a clean bowl.

### ***Step #2 Prepare Sauce***

In same skillet, heat butter and add onion. Let the onions cook until they are starting to get light brown in color. Then add garlic paste and ginger paste and sauté for 1 minute. Then add 1 teaspoon salt, paprika, 1 tablespoon garam masala, cumin powder, and turmeric. Mix and then stir in tomato puree, water, and heavy cream. Add back in chicken and cover pot and simmer on low heat until butter starts to surface. Once butter starts to surface, Butter Chicken is done!

### ***Step # 3 Garlic Naan:***

Open garlic naan package and warm naan in toaster, toaster oven, oven, or a skillet for about 2 minutes on low to medium heat. Pat some butter on naan when warm, if desired and then enjoy with the Butter Chicken!

Hope you enjoy and please let me know if you have any questions,

Thank you, Mona