



INSPIRED INDIAN BUTTER CHICKEN

4 TO 5 SERVINGS | COOK TIME 45 MIN



INGREDIENTS

- 1 **Inspired Indian Butter Chicken Spice Kit**
- 1 ½ lbs boneless, skinless chicken thighs*
- 1 small onion
- 1-inch cube fresh ginger
- 4 cloves garlic
- 1 lime
- 1 cup tomato sauce
- 4 tbs butter*
- 2 tbs plain yogurt*
- 1 tbs honey*
- vegetable oil
- salt
- cilantro for garnish (optional)

*to make vegetarian/vegan, substitute firm tofu or cauliflower for chicken, non-dairy plain yogurt, margarine or non-dairy spread for butter, and maple syrup for honey.

DIRECTIONS

- 1 Peel and finely grate ginger and garlic. Cut chicken into 1 ½ inch cubes. Combine chicken, ginger, garlic, 1 tsp salt, 1 tbs fresh lime juice, and yogurt. Marinate 15 to 30 min.
- 2 Heat 1 tbs oil on medium-high. Fry chicken in single layer 5 min, then flip and fry another 5 minutes. Remove to a bowl.
- 3 Peel and finely chop onion. Reduce heat to medium and add **WHOLE SPICES**. Stir 1 min, then add onion. Sauté 7 to 10 min until lightly browned.
- 4 Mix in **MASALA POWDER**, 2 tbs butter, and 2 tbs water. Sauté 2 min, then add 1 cup tomato sauce and ½ tsp salt. Cover and simmer on low 10 min; stir occasionally.
- 5 Add chicken and accumulated juices, honey, 2 tbs butter and ¼ to ½ cup warm water. Simmer 5 min or until chicken cooked through. Add salt to taste and chopped cilantro if desired.