

# Butter Chicken

Serves 6

## *Ingredients:*

<i>2 ½ pounds boneless chicken thighs</i>	<i>4 tablespoons ground almonds</i>
<i>2 tablespoons vegetable oil</i>	<i>1 8-ounce can whole peeled</i>
<i>8 tablespoons butter</i>	<i>tomatoes (or 3 medium tomatoes</i>
<i>1 medium onion finely chopped</i>	<i>diced)</i>
<i>½ teaspoon cinnamon</i>	<i>2 tablespoon tomato paste</i>
<i>2 teaspoon crushed garlic</i>	<i>1 cup plain yogurt</i>
<i>2 teaspoon crushed ginger</i>	<i>4 tablespoons fresh coriander or</i>
<i>1 teaspoon ground turmeric</i>	<i>fresh spinach</i>
<i>1 teaspoon chili powder</i>	<i>salt</i>
<i>3 teaspoons garam masala</i>	<i>pepper</i>

1. Cut up chicken into  $\frac{3}{4}$ " cubes. Season with salt and pepper.
2. Heat vegetable oil until shimmering or smoking in a frying pan over medium high heat.
3. Fry chicken in vegetable oil until starting to turn golden brown (5 1/2 minutes).
4. Remove chicken from frying pan & drain.
5. Melt butter in frying pan.
6. Lightly fry the onion with the cinnamon, ginger, turmeric, chili powder & garam masala, stirring them together well.
7. Add almonds, tomatoes, tomato paste and yogurt, in order to the frying pan. Stir well.
8. Bring to a boil and cook for 4-5 minutes.
9. Add salt to taste.
10. Add the chicken and cook for an additional 5 minutes.
11. Add coriander or spinach and stir.
12. Serve while steaming hot over rice.