



THE J.M. SMUCKER Co

Butter Chicken

Prep Time Cook Time Serves Difficulty

20 mins 38 mins 4 N/A

Ingredients

- 2 tbsp (30 mL) Canola or Vegetable Oil, divided
- 1 lb (500 g) boneless, skinless chicken thighs, cut into bite-size pieces
- 1 onion, chopped
- 2 cloves garlic, finely chopped
- 1 tbsp (15 mL) ginger, finely chopped
- 2 tbsp (30 mL) butter
- 2 tsp (10 mL) lemon juice
- 1 tsp (5 mL) of each; garam masala and cumin
- 1/4 tsp (1 mL) cayenne pepper
- 1 cup (250 mL) tomato sauce
- 1 cup (250 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk

2% Evaporated Partly Skimmed Milk

- 1/4 cup (50 mL) plain yogurt
- salt and pepper to taste

Directions

Step 1:

Heat 1 tbsp (15 mL) of oil in a large saucepan over medium-high heat. Cook chicken until lightly browned, about 10 minutes. Remove chicken and set aside.

Step 2:

Heat remaining oil in a large saucepan over medium-high heat. Sauté onion, garlic and ginger until soft and fragrant. Stir in butter, lemon juice and spices. Cook, stirring for 1 minute. Add tomato sauce, cooking for 2 minutes, stirring frequently. Stir in milk and yogurt. Reduce heat and simmer for 10 minutes, stirring often.

Step 3:

Add reserved chicken to sauce and bring sauce to a boil. Reduce heat to low and simmer for 15 minutes until sauce has thickened and chicken is cooked through.

Serve with naan or over steamed rice.

Make this dish as mild or as spicy as you like by adjusting the amount of cayenne pepper.

Images

