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Butter Chicken

Serves:	Calories per serving:
Prep time: 15 minutes	Cook time: 20 minutes
2 lb Boneless chicken 2 tbsp Lemon juice 2 Garlic cloves minced 1 tbsp Garam masala 1 tsp Salt	Chop the chicken into cubes. Combine all ingredients of marinade in a zip lock or a shallow baking dish. Put the chicken in the zip lock bag or dish and rub a little on the chicken. Cover and let it stand at room temp while you are preparing the sauce.
1/4 C Vegetable Oil 1 onion 3 cloves garlic	Chop onions and mince garlic (but keep them separate). Heat oil over medium flame in a large pan. Add onions and slowly cook until golden, reduce heat. Add Garlic and cook for 1 min.
2 tbsp Garam masala 2 tbsp Paprika 1/4 tsp Cinnamon powder 1 tsp Salt 1 can diced tomatoes 3/4 cup heavy cream	Stir in Garam masala, paprika, Cinnamon powder and salt; cook for 1 more minute. Add tomatoes and cook for 2 minutes. Add all this to a blender, add the cream and puree until smooth.
Chicken from step 1 2 tbsp Butter 2 tbsp Chopped cilantro Cooked rice	Return the puree to the pan and bring to a simmer. Add chicken to the sauce, cover and simmer over medium to low flame until cooked thru, about 10 minutes. Stir in butter, TASTE and add more salt to taste. Serve with cooked rice and garnish with chopped cilantro.

Equipment needed: Burner, stock pot, wooden spoon, ziplock bag, cutting boards, knives, measuring spoons, liquid measuring cup, can opener, blender, ladle

Recipe Source: