

# Butter Chicken

Adapted from <https://gimmedelicious.com/easy-20-minute-butter-chicken/>

Note: I double this recipe for a crowd.

- 1 tablespoon oil
- 1 tablespoon butter
- 1 medium onion diced
- 1 teaspoon ginger powder
- 2-3 cloves garlic finely minced
- 2 -2.5 lbs boneless skinless chicken breasts (frozen)
- 4 tablespoons tomato paste
- 1 tablespoon garam masala
- 1 teaspoon sambal oelek (or cayenne pepper)
- 1 teaspoon cumin
- 1 tsp salt
- 1/4 tsp black pepper
- 1 cup heavy cream (Or 1 C 1/2 and 1/2 + 6 Tablespoons butter)

## Instructions

Cook frozen boneless skinless breasts 12 minutes on manual in instant pot, then naturally release for 10-15 minutes. Cut chicken in bite size pieces. (If you don't have an instant pot, just fully cook some chicken breasts. Boneless skinless thighs are also good.)

Heat a large skillet or medium saucepan over medium-high heat. Add the oil, butter, and onions and cook onions down until lightly golden, about 3-4 minutes. Add ginger and garlic and let cook for 30 seconds, stirring so it doesn't burn.

Add the chicken, tomato paste, and spices.

Add the heavy cream and simmer for 8-10 minutes stirring occasionally.

Serve over rice or with naan.

# Homemade Naan

(Kayla's note: I can't remember where I got this recipe)

- 1 cup warm water (about 110°F)
- 2 tablespoons honey
- 1 (0.25 ounce) package active dry yeast (about 2 1/4 teaspoons)
- 3 1/2 cups all-purpose flour
- 1/4 cup plain yogurt
- 2 teaspoons fine sea salt
- 1/2 teaspoon baking powder
- 1 large egg

## INSTRUCTIONS

Activate the yeast: Briefly stir together the warm water and honey in the bowl of a stand mixer. (Or see notes below about how to make the dough by hand.) Sprinkle the yeast on top of the water and give it a quick stir, then let the mixture rest for 5-10 minutes until the yeast is foamy.

Add the flour, yogurt, salt, baking powder, and egg. Using the dough attachment, mix the dough on medium-low speed for 2-3 minutes until smooth. (The dough will still be slightly sticky, but should form into a ball that pulls away from the sides of the mixing bowl. If it's too sticky, add a bit more flour.)

Remove dough from the mixing bowl and use your hands to shape it into a ball. Grease the mixing bowl (or a separate bowl) lightly with cooking spray, then place the dough ball back in the bowl and cover it with a damp towel. Place the bowl in a warm location (I set mine by a sunny window) and let it rise for 1 hour until the dough has nearly doubled in size.

Once the dough is ready to go, transfer it to a floured work surface and shape it into an even(ish) circle. Cut the dough into 8 equally-sized wedges and roll each wedge into a ball with your hands. Then use a rolling pin to roll out the dough ball until it forms an oval about 1/4-inch thick. (I recommend multi-tasking this process — rolling out the next dough ball while you cook one on the stove.)

Heat a large cast-iron skillet or non-stick sauté pan over medium-high heat until it is nice and hot. Add a piece of the rolled-out dough to the pan and cook for 1 minute, or until the top of the dough begins to bubble and the bottom turns lightly golden. Flip the dough and cook on the second side for 30-60 seconds, or until the bottom is golden as well, then transfer the dough to a clean plate. Then lightly cover the naan with a clean towel so that it stays warm. Repeat with remaining dough until all of the naan pieces are cooked, adjusting the heat of the pan if needed to keep it hot (but not overly-hot so that it burns the bread).

Serve. Serve warm and enjoy!