

# Easy Butter Chicken Curry

Yield: 4 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/double-cream-indian-recipe>

## Ingredients:

- 1 2/3 pounds boneless chicken thighs skinless &, cut into chunks
- 2 1/2 tablespoons ghee clarified butter or unsalted butter
- 1 onion peeled
- 4 garlic cloves peeled
- 1 fresh ginger thumb size piece of, peeled
- 1/2 teaspoon sugar
- 1/2 teaspoon chilli powder
- 2 cups passata carton
- 1 tablespoon Garam Masala
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 5/8 cup double cream fresh
- 1 lime
- 1/2 bunch fresh coriander

## Nutrition:

1. Calories: 700 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 220 milligrams
4. Fat: 52 grams
5. Fiber: 6 grams
6. Protein: 37 grams
7. SaturatedFat: 18 grams
8. Sodium: 690 milligrams
9. Sugar: 9 grams

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