

Restaurant Style Indian Butter Chicken

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-chicken-recipe-with-sesame-seeds>

Ingredients:

- 1 1/2 pounds boneless chicken thighs cut into bite-sized pieces
- 2 tablespoons yogurt
- 1 teaspoon red chili powder Save \$1.00 with this coupon
- 1/2 tablespoon butter
- salt
- pepper
- 3 medium tomatoes
- 1 tablespoon tomato paste optional
- 1 onion finely diced
- 3 garlic cloves
- 1/2 teaspoon ground ginger Save \$1.00 with this coupon
- 1/4 cup cashews
- 1 tablespoon poppy seeds
- 1 tablespoon sesame seeds
- 1/2 tablespoon coconut flakes
- 1/2 tablespoon butter
- 1 teaspoon Garam Masala
- 1 cup water plus 1/2 cup for soaking cashews
- salt
- pepper
- 2 tablespoons chopped fresh cilantro

Nutrition:

1. Calories: 550 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 150 milligrams
4. Fat: 38 grams

5. Fiber: 5 grams
 6. Protein: 35 grams
 7. SaturatedFat: 11 grams
 8. Sodium: 590 milligrams
 9. Sugar: 6 grams
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