

Butter Chicken with Coconut Milk

Yield: 5 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-butter-chicken-recipe-with-coconut-milk>

Ingredients:

- 1 yellow onion chopped
- 5 cloves garlic chopped
- 3 inches ginger knob of, chopped
- 2 chili peppers chopped
- 1 tablespoon chili powder
- 1 tablespoon garam masala
- 1 tablespoon ground cumin
- 2 teaspoons ground coriander
- 1 teaspoon fenugreek ground, optional
- 1/4 cup ghee or coconut oil
- 3 tablespoons tomato paste
- 1 can tomatoes 796ml/28oz, ground
- 1 can coconut milk 398/14oz
- 2 tablespoons honey or brown sugar
- salt
- pepper
- 2 pounds boneless, skinless chicken thighs cubed
- 1/4 cup yogurt
- 2 tablespoons seasoning paste, from butter chicken sauce method
- 2 teaspoons chili powder
- 2 teaspoons garam masala
- 2 teaspoons ground cumin
- 1 teaspoon ground coriander

Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 26 grams

3. Cholesterol: 115 milligrams
 4. Fat: 34 grams
 5. Fiber: 6 grams
 6. Protein: 43 grams
 7. SaturatedFat: 19 grams
 8. Sodium: 480 milligrams
 9. Sugar: 14 grams
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