

Pressure Cooker Indian Butter Chicken

Yield: 7 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/presuure-cooker-recipe-indian>

Ingredients:

- 10 boneless, skinless, chicken thighs
- 28 ounces diced tomatoes and juice
- 2 jalapeno peppers seeded and chopped
- 2 tablespoons fresh ginger root peeled and chopped
- 1/2 cup unsalted butter
- 2 teaspoons ground cumin
- 1 tablespoon paprika
- 2 teaspoons kosher salt
- 3/4 cup heavy cream
- 3/4 cup greek yogurt
- 2 teaspoons Garam Masala
- 2 teaspoons cumin seeds ground roasted, roast on the stovetop in a small pan
- 2 tablespoons cornstarch
- 2 tablespoons water
- 1/4 cup cilantro firmly packed minced

Nutrition:

1. Calories: 460 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 180 milligrams
4. Fat: 31 grams
5. Fiber: 2 grams
6. Protein: 36 grams
7. SaturatedFat: 17 grams
8. Sodium: 900 milligrams
9. Sugar: 5 grams

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