

Butter Chicken

Shared from Nadia, The Ganja Mama

Ingredients

For the marinated chicken:

- Cubed chicken breast (enough for however many people are eating)
- 1.5 cups plain yogurt
- 1 heaping teaspoon of each:
 - garlic powder
 - coriander powder
 - onion powder
 - ginger powder
 - chili powder
 - paprika
 - cumin
 - salt
 - pepper

For the sauce:

- 1-2 large red onions
- 6 tomatoes chopped
- 1 cup cashews
- 2-3 cups water
- cream
- 4 tablespoons canna butter or ghee (can also used non-infused butter/ghee)
- fenugreek leaves (*critical, do not make this dish without this ingredient!*)

Instructions

- Combine the ingredients for the marinade and let marinate for 4-24 hours.
- Cook the chicken in a heavy bottomed pot on medium-high heat and then set aside.
- Use the same pot to make the sauce
- To make the sauce, saute the onion and tomato in oil until soft, season with salt and add cumin.
- Add water and cashews and let simmer for 15 minutes.
- Transfer the sauce to a blender or use an immersion blender to blend sauce until smooth.
- Strain through a sieve (don't skip this step, it's what makes butter chicken so rich and velvety).
- Add chicken back to the sauce and let simmer for 5 more minutes.
- Finish with knobs of butter and a dash of cream.
- Sprinkle with at least 2 teaspoons of fenugreek.
- Cilantro optional.
- Serve with naan bread or basmati rice.

Notes