

# Indian Butter Chicken (Slow Cooker)

*Slow Cooker Favorites - Volume 7  
Meredith Corporation, Des Moines, IA*

## **Servings: 6**

*6 tablespoons butter  
1 3/4 pounds skinless/  
boneless chicken thighs  
1 tablespoon grated fresh  
ginger  
1 tablespoon garam masala  
3 cloves garlic, minced  
1 teaspoon ground cumin  
1/2 teaspoon salt  
1/2 teaspoon ground  
turmeric  
1/4 teaspoon cayenne  
1 can (14.5 ounce) diced  
tomatoes, undrained  
1 cup onion, chopped  
1/2 cup heavy cream  
hot cooked basmati rice  
chopped fresh cilantro  
6 Naan (optional), warmed*

## **Preparation Time: 20 minutes**

### **Slow Cooker: 6 hours**

In a large skillet, heat three tablespoons of the butter over medium heat. Add the chicken. Cook for 4 minutes or until lightly browned, turning once. Transfer the chicken to a 3-1/2- to 4-quart slow cooker.

Add the garam masala, garlic, cumin, salt, turmeric and cayenne. Toss to coat. Stir in the tomatoes and onion. Cover.

Cook on LOW for six hours.

Stir in the cream and remaining three tablespoons of butter.

Serve over rice. Sprinkle with cilantro. If desired, serve with warm Naan bread.

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Per Serving (excluding unknown items): 191 Calories; 19g Fat (87.2% calories from fat); 1g Protein; 5g Carbohydrate; 1g Dietary Fiber; 58mg Cholesterol; 307mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 4 Fat.