

Butter Chicken

Food Network Kitchen

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Servings: 4

1/3 cup raw cashews
2 pounds boneless/ skinless chicken thighs, cut into quarters
Kosher salt
freshly ground pepper
1 1/2 teaspoons garam masala
1 teaspoon ground turmeric
1/4 cup vegetable oil
2 onions, thinly sliced
1 tablespoon grated fresh ginger
4 cloves garlic, grated
2 teaspoons ground coriander
1 1/2 teaspoons ground cumin
1 teaspoon Kashmiri chili powder or hot paprika
3 small plum tomatoes
3 tablespoons tomato paste
1/3 cup heavy cream
3 tablespoons unsalted butter
1/2 teaspoon sugar
cooked basmati rice (for serving)
chopped fresh cilantro (for topping)

Preparation Time: 50 minutes

Place the cashews in a small heatproof bowl. Cover with boiling water and let soak for 30 minutes. Drain.

Meanwhile, season the chicken with salt, pepper, one teaspoon of garam masala and 1/2 teaspoon of turmeric. In a large Dutch oven over high heat, heat two tablespoons of vegetable oil. Add the chicken in a single layer and brown for 3 to 4 minutes per side. Remove to a plate.

Reduce the heat to medium-high. Add the remaining two tablespoons of vegetable oil to the pot. Add the onions, season with 1/2 teaspoon of salt. Cook, stirring, until soft and browned, 8 to 10 minutes. Add the ginger and garlic and cook, stirring, until golden, about 2 minutes. Add the coriander, cumin, chili powder and remaining 1/2 teaspoon of turmeric. Cook, stirring and scraping the pot, until the spices are toasted, about 30 seconds.

Add the tomatoes and tomato paste to the pot. Cook, stirring, until the tomatoes break down, 4 to 5 minutes. Transfer the onion-tomato mixture to a blender (reserve the pot). Add the soaked cashews and 1-1/4 cups of water. Puree until smooth. Pour the sauce into the reserved pot.

Return the chicken and any juices from the plate to the pot. Reduce the heat to medium-low. Cover and simmer, stirring occasionally to prevent sticking, until the chicken is tender, about 40 minutes.

Stir in the heavy cream, butter, sugar and remaining 1/2 teaspoon of garam masala. Thin the curry with water, if necessary. Season with salt. Serve with rice and top with cilantro.

Per Serving (excluding unknown items): 429 Calories; 39g Fat (78.8% calories from fat); 6g Protein; 18g Carbohydrate; 3g Dietary Fiber; 50mg Cholesterol; 116mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 Vegetable; 0 Non-Fat Milk; 6 Fat; 0 Other Carbohydrates.