

# Butter Chicken

## Ingredients

For chicken & marinade:

- 2.2 lbs (1 kg) boneless, skinless chicken thighs cut in 1" - 2" cubes
- 2 tbsp lemon juice
- 2 cloves garlic, minced
- 1 tbsp garam masala
- 1 tsp kosher salt

For sauce:

- ¼ cup vegetable oil
- 2 ½ cups chopped onion (about 2 medium-large)
- 2 tbsp coarsely chopped garlic
- 2 tbsp garam masala
- 2 tsp paprika
- ¼ tsp cinnamon
- 2 tsp kosher salt, or to taste
- 2 cups diced no-salt-added canned tomatoes
- ¾ cup cream
- 2 tbsp butter
- Chopped cilantro, to garnish (optional)

## Instructions

For marinade:

1. Combine all ingredients in a zip-top bag or shallow baking dish, massaging the marinade into the chicken. Let stand at room temperature while you prepare the sauce, or marinate in the fridge overnight.

For sauce:

1. Heat oil over medium heat in a large saucepan or dutch oven. Add onions and slowly cook until golden, about 20 minutes, reducing heat if they are getting crispy or browning quickly.
2. Add garlic and cook until fragrant, about 1 minute. Stir in garam masala, paprika, cinnamon and salt; cook 1 minute more. Add tomatoes; cook 2 minutes, then add cream and carefully puree using an immersion blender (or standing blender, but do it in batches or the steam will blow the top off).
3. Return sauce to saucepan and bring to a simmer. Add chicken to the sauce, cover, and simmer over medium-low heat until cooked through, about 12-18 minutes (remove a couple of pieces to make sure they are no longer pink inside). Keep this on a gentle simmer while preparing other dishes.
4. Prior to serving, stir in butter, taste and add more salt to taste. Serve sprinkled with cilantro, if desired. Serve with Naan and basmati rice.

## Spiced Basmati Rice

Serves 6-8

2 C Basmati rice, rinsed well  
1 Tbs unsalted butter  
4 or five cardamom pods  
4 or five whole cloves  
1 cinnamon stick  
salt and pepper  
butter or ghee

Rinse the rice in running water until the water runs clear. Allow the rice to soak for approx. 15 minutes.

Bring 3 cups of water to a boil. Season with salt, add the whole spices and a pat of butter. Slowly add the rice, stirring all the while. Let the rice cook, uncovered at a brisk simmer until small craters start to appear. Stir well from the bottom of the pan, cover\* and place over the lowest possible flame for 12 minutes.

When the rice is done, allow it to sit off heat for an additional ten minutes. Drizzle with melted butter or ghee and fluff with a fork, and serve.

Remove the whole spices before serving.

## Mango Lassi

Serves 4-6

### Ingredients

1 ½ cups plain yogurt  
4 1/2 fluid ounces whole milk  
7 ounces from 3 fresh mango, stoned and sliced  
4 teaspoons sugar, to taste, or feel free to try salt and cardamom seeds

### Directions

Put all the ingredients into a blender and blend for 2 minutes, then pour into individual glasses, and serve. The lassi can be kept refrigerated for up to 24 hours

## Indian Spiced Roasted Chickpeas

Serves 4-6 as a snack

### Ingredients

- 2 cups canned chickpeas, rinsed and drained
- 1 tablespoon lemon juice
- 2 tablespoons olive oil
- 1 teaspoon brown sugar
- 1 ½ teaspoons ground cumin
- ½ teaspoon ground coriander
- ¼ teaspoon ground cinnamon
- 1 teaspoon garam masala
- 1 pinch ground black pepper
- 1 pinch cayenne pepper, or to taste
- ½ teaspoon salt, or to taste

### Directions

- Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil.
- Stir together the chickpeas, lemon juice, olive oil, brown sugar, cumin, coriander, cinnamon, garam masala, black pepper, cayenne pepper, and salt in a mixing bowl. Spread the chickpea mixture in a single layer on the prepared baking sheet.
- Roast in the preheated oven until the chickpeas are dark brown in spots, crisp, and have shrunk quite a bit, 25 to 30 minutes, stirring halfway through the cooking time. Cool to room temperature before serving.

## Quick Garlic Naan

- ¼ cup butter
- 2 cloves garlic, minced
- 4-6 premade naan breads
- 2 Tbs finely chopped fresh cilantro leaves

Heat butter in a pan over medium heat until melted and sizzling. Quickly mix in garlic. Remove garlic butter from heat and set aside until ready to use.

Preheat a cast iron or non-stick skillet until hot, Heat each naan until it begins to toast and even char a little. Flip over, brush with garlic butter, press gently, and heat another minute more.

Flip the naan onto a plate and brush naan with more garlic butter. Garnish with finely chopped cilantro before serving.