

# Slow Cooker Butter Chicken

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## Servings: 8

*3 tablespoons butter*  
*1 tablespoon vegetable oil*  
*3 pounds boneless/skinless chicken thighs, cut into two-inch pieces*  
*1 medium yellow onion, diced*  
*5 cloves garlic, finely chopped*  
*3 tablespoons gingerroot, peeled and finely chopped*  
*2 tablespoons garam masala*  
*1/4 cup organic tomato paste*  
*3/4 teaspoon salt*  
*1/2 cup chicken stock*  
*1/2 cup heavy whipping cream*  
*1/4 cup cilantro leaves, stems removed*

## Preparation Time: 30 minutes

### Slow Cooker Time: 5 hours

Spray a four-quart slow cooker with nonstick cooking spray.

In a ten-inch skillet over medium-high heat, heat the butter and oil. Add half of the chicken. Cook, turning once, until browned, about 5 minutes. Using a slotted spoon, transfer the chicken to the slow cooker. Repeat with the remaining half of the chicken.

Reduce the skillet heat to medium. Add the onions. Cook until softened, about 4 minutes. Add the garlic and gingerroot. Cook and stir for 2 minutes. Add the garam masala. Cook for 30 seconds.

Add the tomato paste and salt. Cook and stir for 2 minutes. Add the chicken stock. Scrape the bottom of the skillet with a wooden spoon to loosen bits. Transfer the mixture to the slow cooker. Pour over the chicken.

Cover and cook on LOW for five to six hours.

(BEFORE THE LAST 30 MINUTES OF COOKING): Stir in the whipping cream.

Transfer to a serving dish. Garnish with cilantro leaves. Serve over rice, if desired.

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Per Serving (excluding unknown items): 114 Calories; 12g Fat (89.8% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 32mg Cholesterol; 384mg Sodium. Exchanges: 1/2 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.