

Foodnity Recipes

Crockpot Butter Chicken

A cozy, butter-rich chicken dish cooked low and slow in the crockpot, ready when you are.

15 min Prep time	**6 h** Cook time	**6 h 15 min** Total time
4 Servings	**Easy** Difficulty	**Indian** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs chicken thigh pieces, bone-in, skinless
- [ ] 4 tbsp unsalted butter, divided
- [ ] 1 cup tomato puree
- [ ] 1/2 cup heavy cream
- [ ] 1 onion, finely chopped
- [ ] 3 cloves garlic, minced
- [ ] 1 tbsp ginger, grated
- [ ] 2 tsp garam masala
- [ ] 1 tsp ground cumin
- [ ] 1 tsp paprika
- [ ] 1/2 tsp cayenne pepper (optional)
- [ ] 2 tbsp honey
- [ ] 1 tbsp lemon juice
- [ ] Salt and pepper to taste

For Garnish

- [ ] Fresh cilantro leaves, chopped
- [ ] Sliced almonds, toasted

Instructions

1. Season the chicken pieces with salt, pepper, and half of the garam masala.
2. In a skillet, melt 2 tbsp butter and quickly sear the chicken on both sides; this is optional but adds depth.
3. Transfer chicken to the crockpot. In the same skillet, add remaining butter, sauté onion, garlic, and ginger until fragrant, then stir in tomato puree, cumin, paprika, cayenne, honey, and the rest of the garam masala.
4. Pour the sauce over the chicken in the crockpot, cover, and cook on LOW for 6-8 hours, or on HIGH for 3-4 hours.
5. About 15 minutes before serving, stir in heavy cream and lemon juice; adjust seasoning.
6. Garnish with fresh cilantro and toasted almonds, then serve over rice or naan.

Nutrition per serving

420 kcal	28 g	16 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker sauce, blend a tablespoon of cashew paste into the mixture.
- A drizzle of ghee right before serving adds an extra layer of richness.
- Leftovers taste even better the next day as flavors continue to meld.