

Foodnity Recipes

# Slow Cooker Butter Chicken – Creamy Comfort

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| **15 min**<br>Prep time | **6 h**<br>Cook time | **6 h 15 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **Indian**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 2 lbs chicken thighs, bone-in, skin removed
- [ ] 1 cup tomato puree
- [ ] 1 cup heavy cream
- [ ] 3 tbsp butter
- [ ] 2 tsp garam masala
- [ ] 1 tsp ground cumin
- [ ] 1 tsp ground coriander
- [ ] 1 tsp paprika
- [ ] 1 tsp salt
- [ ] 1 tbsp honey
- [ ] 2 tsp lemon juice
- [ ] 3 cloves garlic, minced
- [ ] 1 inch ginger, grated

## Instructions

1. Season the chicken with salt, cumin, coriander, and paprika; set aside.
2. In a bowl, whisk together tomato puree, garam masala, honey, garlic, and ginger.
3. Place chicken in the slow cooker, pour the tomato mixture over it, and dot with butter.
4. Cover and cook on low for 6 hours, or until the chicken is fork-tender.
5. Stir in heavy cream and lemon juice; let sit for 5 minutes to meld flavors.
6. Serve hot, garnished with fresh cilantro, alongside rice or naan.

### Nutrition per serving

| 480 kcal | 35 g | 12 g | 30 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- If you prefer a thicker sauce, mash a few cooked tomatoes before adding.
- Adjust honey to balance acidity; a touch more if tomatoes are very sharp.
- For a smoky note, briefly sear the chicken in a pan before placing in the slow cooker.