



Slow Cooker Butter Chicken

Description

Dive into the simplicity and delight of Indian cuisine with our Slow Cooker Butter Chicken recipe, featuring main ingredients such as chicken breasts, curry powder, garam masala, chili powder, onion, garlic, tomato puree, natural yogurt, coconut milk, and butter. Perfectly paired with rice and garnished with fresh coriander, this dish promises a creamy, flavorful experience with minimal effort.



Growing up, my family's kitchen was always alive with the aromatic spices of Indian cooking, especially on weekends when we gathered for a big meal. My mom, an amazing cook, used to spend hours in the kitchen preparing elaborate dishes. As I moved out and life got busier, I found myself missing those comforting flavors but lacking the time to recreate them. That's when I stumbled upon the magic of a slow cooker and this Butter Chicken recipe became my culinary savior. It brings me a taste of home with every bite, without all the fuss. Now, whenever I crave a touch of nostalgia, I just prep the ingredients, set my slow cooker, and let the flavors meld into a perfect homage to my mom's cooking.

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Why Youâ??ll Love Slow Cooker Butter Chicken

This Slow Cooker Butter Chicken isnâ??t just another recipe; itâ??s a revelation for anyone looking to incorporate the rich flavors of Indian cuisine into their busy lives. Hereâ??s why youâ??ll love it:

- **Convenience:** Simply dump all the ingredients into the slow cooker and let it do the work. No need for constant supervision or multiple cooking steps.
- **Flavorful:** Each ingredient, from the garam masala to the chili powder, is chosen to replicate the authentic tastes of traditional butter chicken, creating a complex layering of flavors that develop beautifully over the slow cooking process.
- **Adaptable:** Whether you like it milder or with a bit more kick, this recipe can be easily adjusted to suit your taste without compromising the integrity of the dish.
- **Perfect for Batch Cooking:** It makes a generous amount, ideal for meal planning or feeding a crowd.
- **Nutritious:** Made with wholesome ingredients like fresh garlic, onion, and coconut milk, this dish is not only delicious but also packs a nutritional punch.

Ingredient Notes

Before you start tossing everything into your slow cooker, letâ??s take a quick moment to appreciate the role each ingredient plays in making this Butter Chicken a standout dish:

- **Chicken Breasts:** Lean yet tender, they soak up the flavors and maintain a nice texture throughout the slow cooking.
- **Curry Powder & Garam Masala:** These are the spice backbones of the dish, providing warmth and depth. Feel free to adjust these for a milder or spicier finish.
- **Chili Powder:** Adds a gentle heat that can be dialed up or down according to your heat preference.
- **Onion and Garlic:** Fundamental for any savory dish, adding sweetness and pungency that underpin the rich sauce.
- **Tomato Puree and Yogurt:** Work together to create a creamy, tangy base that balances the spice.
- **Coconut Milk:** Infuses the dish with a silky texture and subtle sweetness.
- **Butter:** Itâ??s not Butter Chicken without butter! This adds richness and helps meld the flavors together.



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How To Make Slow Cooker Butter Chicken

Let's break down the cooking process to ensure your Slow Cooker Butter Chicken turns out perfectly:

- **Step 1:** Start by chopping your chicken breasts into bite-size pieces, ensuring they cook evenly and absorb the sauce nicely. Layer these pieces at the bottom of the slow cooker.
- **Step 2:** Season the chicken generously with salt, pepper, curry powder, garam masala, and chili powder. Add the chopped onions and minced garlic on top, spreading them evenly to distribute their flavors throughout.
- **Step 3:** Pour in the tomato puree, yogurt, and coconut milk. These liquids will blend with the spices to create a rich, flavorful sauce as they cook. Dot the surface with chunks of butter, which will melt and integrate into the sauce, adding a velvety finish.
- **Step 4:** Stir everything gently to mix. The aim is not to blend everything completely but to ensure that the spices and liquids start to combine. Place the lid on the slow cooker and set it to cook on high for 4 hours.
- **Step 5:** As the butter chicken cooks, the flavors will meld together, and the chicken will become incredibly tender. About halfway through, you might want to give everything another gentle stir to make sure nothing sticks to the bottom and the flavors stay balanced.
- **Step 6:** Serve the butter chicken over fluffy rice, garnished with freshly chopped coriander for a burst of color and freshness.



Storage Options

This Slow Cooker Butter Chicken is as friendly in your fridge as it is in your slow cooker! Here's how to store it:

- **Refrigerate:** In an airtight container, the butter chicken will stay fresh for up to three days. Simply reheat in the microwave or on the stovetop until piping hot.
- **Freeze:** For longer storage, freeze the butter chicken in suitable portions. Use freezer-safe containers or bags. Thaw overnight in the refrigerator before reheating. It should keep well for up to three months.

Variations and Substitutions

Whether you're accommodating dietary restrictions or just like to mix things up, here are some variations and substitutions for your Butter Chicken:

- **Protein Swap:** Not a fan of chicken? No problem. Try this recipe with paneer (Indian cottage cheese) or tofu for a vegetarian version. Both absorb the sauce well and offer a delightful texture.
- **Dairy-Free:** Use dairy-free yogurt and vegan butter for a recipe that's kind to those who avoid dairy. Coconut or almond-based yogurts are great alternatives.
- **Low-Fat Option:** Swap the regular coconut milk for a lighter version and use less butter. You might also opt for low-fat yogurt to trim down the calories without sacrificing creaminess.
- **Spice Level:** Easily adjust the amount of chili powder or add fresh chilies to cater to your preferred spice level. For a milder version, reduce the chili powder and add a bit more yogurt.

With these guidelines, you're all set to make your kitchen smell like an Indian restaurant with minimal effort and maximum flavor!

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Course: Main Course

Cuisine: Indian

Prep Time: 15minutes minutes

Cook Time: 4hours hours

Total Time: 4hours hours 15minutes minutes

Servings: 4

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Ingredients

- 4 chicken breasts finely chopped
- Salt as required
- Black pepper as required
- 1 tablespoon of curry powder
- 1 tablespoon of garam masala
- 1 tablespoon of chili powder
- 1 onion finely chopped
- 4 cloves of garlic minced
- ½ cup of tomato puree approximately 100 grams
- ¾ cup of natural yogurt approximately 200 grams
- 1 ½ cups of coconut milk approximately 400 milliliters
- ½ cup of unsalted butter approximately 100 grams
- Rice cooked, for serving
- Fresh coriander for garnishing

Instructions

- **Preparation of Ingredients:** Commence by chopping the chicken breasts into uniform pieces to ensure even cooking. Season these pieces liberally with salt and pepper.
- **Layering in the Slow Cooker:** Place the seasoned chicken at the base of the slow cooker. Sprinkle evenly with curry powder, garam masala, and chili powder. Distribute the chopped onion and minced garlic over the chicken.
- **Adding Liquids and Butter:** Pour the tomato puree, natural yogurt, and coconut milk over the seasoned chicken. Dot the surface with butter, distributing it evenly across the concoction.
- **Mixing:** Gently stir the mixture to slightly combine the ingredients. This will help to distribute the spices and ensure that the chicken is well-coated with the cooking liquids.
- **Cooking:** Secure the lid of the slow cooker. Set the appliance to cook on high for a duration of four hours. This will allow the chicken to become tender and the flavors to meld.
- **Serving:** Once the cooking is complete, serve the butter chicken atop prepared rice. Garnish with freshly chopped coriander to enhance the dish's aromatic presence.
- **Enjoyment:** Relish this meticulously prepared dish, which brings the essence of Indian cuisine to your dining table with ease and elegance.

Category

1. Crockpot Recipes

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