

Instant Pot Butter Chicken with Rice

Urvashi Pitre
Food52



Servings: 5

NOTE: This recipe makes more sauce than is needed for the dish. Originally it was called "Now and Later Instant Pot Butter Chicken" because you serve it the first time for 4-5 people, then you have about a cup and a half of the sauce to freeze, or to use in some other dish for some other leftovers.

1. Combine all the ingredients for the rice, place in a 6 or 7-inch heat-safe pan or dish, and set aside.
2. Place tomatoes, ginger, garlic, turmeric, cayenne, paprika, salt, 1 teaspoon of the garam masala, and cumin into the inner liner of your Instant Pot. Mix the sauce a bit, then place the chicken in on top of the sauce and stir around a little to coat the chicken. You are putting in everything except the butter, cream, cilantro, and 1 remaining teaspoon of garam masala.
3. Place a tall steamer rack/trivet on top of the chicken mixture, and place the uncovered bowl of uncooked rice on the rack.
4. Pressure cook for 10 minutes.
5. Once it is done cooking, allow the pot to cool for 10 minutes, undisturbed. Then, release all remaining pressure and open the pot. Remove and set the cooked rice aside (cover it if you want to keep it super-hot). Remove the chicken and set aside.
6. Using an immersion blender, blend together the sauce until it is smooth. Let the sauce cool for 5 minutes. Stir in the cut-up butter, cream, cilantro, and garam masala.
7. Remove half the sauce and freeze or refrigerate for later.
8. Break up the chicken into bite-size pieces, add it to the sauce. Serve with rice. Add more cilantro on top if desired.

RICE:

- 1 cup basmati rice, rinsed
- 1 cup water
- 1 tablespoon butter
- 1/2 teaspoon salt

BUTTER CHICKEN:

- 14 ounces diced tomatoes, undrained
- 1 tablespoon minced ginger
- 1 tablespoon minced garlic
- 1 teaspoon turmeric
- 1/4 teaspoon kashmiri chile powder, or more to taste
- 1 teaspoon paprika
- 1 teaspoon salt
- 2 teaspoons garam masala, divided use
- 1 teaspoon ground cumin
- 1 pound boneless chicken thighs, left whole
- 4 ounces butter, cut into cubes (use coconut oil, if dairy free)
- 4 ounces heavy cream, or use full-fat coconut milk
- 1/4 cups chopped cilantro (1/4 to 1/2)

Per Serving (excluding unknown items): 322 Calories; 29g Fat (79.5% calories from fat); 3g Protein; 14g Carbohydrate; 2g Dietary Fiber; 80mg Cholesterol; 873mg Sodium; 3g Total Sugars; trace Vitamin D; 41mg Calcium; 1mg Iron; 263mg Potassium; 55mg Phosphorus. Exchanges: 8 1/2 Grain(Starch).

Carolyn T's Blog: tastingspoons.com