Dairy Free Butter Chicken

Creamy tomato curry made without dairy

Prep 20 min | Cook 35 min | Serves 4

Ingredients



- 1 1/2 lb (680 g) boneless skinless chicken thighs, cubed
- 2 tbsp (30 ml) neutral oil, divided
- 1 onion (150 g), finely diced
- 3 garlic cloves, minced
- 1 tbsp (6 g) grated ginger
- 2 tsp garam masala
- 1 tsp ground cumin
- 1/2 tsp paprika
- 1/2 tsp fine salt
- 1 can (400 g) crushed tomatoes
- 1/2 cup (120 ml) water
- 1/2 cup (120 ml) coconut cream

Method

1. Heat half the oil in a deep skillet over medium heat. Soften the onion for 6-8 minutes.

2. Stir in garlic, ginger, garam masala, cumin and paprika for 30 seconds. Add tomatoes, water and salt; simmer for 10 minutes.

3. Add chicken cubes and simmer gently, partially covered, 12-18 minutes, stirring occasionally, until the thickest pieces reach 165°F (74°C).

4. Lower the heat. Stir in coconut cream and remaining oil; warm gently for 2 minutes without hard boiling.

5. Taste the sauce, loosen with a splash of water if needed, and serve hot.

Storage and serving

Cook chicken to 165°F (74°C) at the thickest point. Refrigerate within 2 hours, keep at 40°F (4°C) or below, and use within 3-4 days. Reheat to 165°F (74°C).