



# Butter Chicken "Muglai"

From [dulcetcuisine.com](http://dulcetcuisine.com)

- 4 boneless chicken thighs, cut into bite-sized pieces
- Salt and freshly ground pepper
- 1 T oil
- 2 T butter
- 1 onion, chopped
- 1 clove garlic, crushed
- 1 t ginger, grated
- 1/2 c Mild Indian Curry Ketchup
- 1/2 c water
- 1/4 c plain yogurt
- 1 T sour cream

1. Season the chicken with salt and pepper.
2. Place a large skillet over medium heat and add the oil.
3. When the skillet is hot, add the chicken and cook for about 4-5 minutes or until the chicken is just cooked through.
4. Remove the chicken and set aside.
5. In the same skillet, melt the butter and cook the onion for 5 minutes.
6. Add the garlic, ginger, Mild Indian Curry Ketchup and water, stir together to mix thoroughly.
7. Bring sauce to a simmer and add the chicken back to the skillet, cook for a few more minutes.
8. Lower the heat and stir in the yogurt and sour cream, heat through.

Serves over rice.

Serves 4

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