

Set It and Forget It: Slow Cooker Butter Chicken Recipe

If you're craving a rich, creamy, and aromatic dish that's easy to prepare, this



TIME
30 min

METHOD
Slow cooker

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INGREDIENTS

1 ½ lbs boneless, skinless chicken thighs (or breasts), cut into bite-sized pieces

1 cup plain yogurt

2 tbsp garam masala

1 tbsp curry powder

1 tsp ground cumin

1 tsp ground turmeric

1 tsp ground paprika

2 cloves garlic, minced

1-inch piece of ginger, minced

1 can (14 oz) diced tomatoes

1 cup heavy cream or coconut milk

2 tbsp butter

Salt and pepper to taste

Optional garnish: fresh cilantro

Instructions:

Prepare the Marinade: In a large bowl, combine the yogurt, garam masala, curry powder, cumin, turmeric, paprika, garlic, ginger, salt, and pepper. Add the chicken pieces and mix until fully coated. Let it marinate for at least 30 minutes, or overnight for maximum flavor.

Set Up the Slow Cooker: Add the marinated chicken and any remaining marinade to the slow cooker. Pour the diced tomatoes over the chicken.

Cook Low and Slow: Set the slow cooker to low and cook for 6-8 hours, or on high for 3-4 hours. The

chicken should be tender and infused with the spices.

Finish with Creaminess: About 30 minutes before serving, stir in the heavy cream or coconut milk and butter. Let the sauce meld and thicken as it continues to cook.

Serve and Enjoy: Garnish with fresh cilantro if desired, and serve hot over rice or with naan bread for a complete meal.

Tips for Perfect Butter Chicken:

Use Chicken Thighs: They're more tender and flavorful than chicken breasts, but either will work.

Customize the Heat: Add cayenne pepper for extra spice or tone it down by omitting spicy elements.

Meal Prep Friendly: This dish tastes even better the next day, making it ideal for leftovers or batch cooking.

Why You'll Love This Recipe:

DIRECTIONS

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6. **Tips for Perfect Butter Chicken:** Use Chicken Thighs: They're more tender and flavorful than chicken breasts, but either will work.
7. **Customize the : Heat:** Add cayenne pepper for extra spice or tone it down by omitting spicy elements.
8. **Meal : Prep Friendly:** This dish tastes even better the next day, making it ideal for leftovers or batch cooking.
9. **Why You'll Love This Recipe:** With minimal prep and maximum flavor, this Slow Cooker Butter Chicken is the ultimate comfort food. It's creamy, satisfying, and pairs wonderfully with simple sides like steamed rice,

naan, or roasted vegetables. Plus, the slow cooker does all the work, so you can enjoy a stress-free meal!

10. Did you try this : Easy Slow Cooker Butter Chicken recipe? Let me know how it turned out in the comments, and don't forget to check out the original recipe on iwuvcooking.com. Follow me for more easy and flavorful recipes for your slow cooker!

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/set-it-and-forget-it-slow-cooker-butter-chicken-recipe/>