

# *Instant Pot Butter Chicken*



## Ingredients

- 1/4 cup unsalted butter
- 1/2 sweet onion, diced
- 4 cloves garlic, minced
- 1 tablespoon freshly grated ginger
- 1 1/2 teaspoons garam masala
- 1 teaspoon ground turmeric
- 1 teaspoon smoked paprika
- 1 teaspoon ground cumin
- 1 (14.5-ounce) can petite diced tomatoes
- 1 (8-ounce) can tomato sauce
- 1/2 cup lower sodium chicken stock
- 2 pounds boneless, skinless chicken breasts, cut into 1-inch chunks
- 1/2 cup heavy cream
- 2 tablespoons all-purpose flour
- salt and pepper, to taste

## Instructions

1. Set Instant Pot® to the high saute setting. Add butter & onion. Cook, stirring frequently, until tender, about 3-5 minutes.
2. Stir in garlic, ginger, garam masala, turmeric, paprika, & cumin until fragrant, about 1 minute; season with salt and pepper, to taste.
3. Stir in diced tomatoes, tomato sauce, chicken stock and chicken.
4. Select manual setting; adjust pressure to high, and set time for 10 minutes. When finished cooking, quick-release pressure according to manufacturer's directions.
5. In a small bowl, whisk together heavy cream and flour; set aside.
6. Select high sauté setting. Stir in heavy cream mixture and cook, stirring frequently, until slightly thickened, about 3 minutes. Season with salt and pepper, to taste. Serve over rice of choice.

**ADAPTED FROM: DAMN DELICIOUS**