**Intro:**

Skip the restaurant and make this classic Indian dish in no time at all in the comfort of your own home! This modern Indian curry dish is made with chicken that is cooked until tender, in a buttery tomato sauce. By using an instant pressure pot, there is no need to marinate the chicken ahead of time. Another advantage is that the chicken has so much flavor you can skip browning the chicken, it will be delicious and tender just by using this method. Ready in only 30 minutes from start to finish, this Butter Chicken is extraordinary with a rich, fragrant, creamy sauce and a fantastic blend of spices!

**Chef Tips:**

* This recipe calls for chicken breast, but you can easily substitute chicken thighs if you prefer.
* Honestly, this recipe has a very mild taste, even with the jalapenos. If you prefer higher heat and spice level, you can add the addition of 1/2- 1 teaspoon of cayenne pepper, or swap out the jalapenos for serrano peppers!
* Don’t be tempted to skip making the naan bread to serve with this dish. You will really be amazed how easy it is to make. You can thank us later!
* Make your basmati rice ahead of time, or while this recipe is cooking. To make things even easier, buy precooked rice from the rice aisle or freezer section at your local grocery store. If want to go low carb, skip the rice, and opt for cooked broccoli. You can even swap out standard rice for cauliflower rice.
* For an extra special authentic touch, drizzle on some yogurt as a garnish to add some tang and an extra creamy flavor.

**Instant Pressure Pot Butter Chicken**

**Ingredients**

* 1 1/2 pounds skinless, boneless chicken breasts (about 3 large), cut into 1-inch pieces
* 2 teaspoons of salt
* 4 cloves garlic, pressed or minced
* 2 teaspoons grated fresh ginger
* 2 teaspoons garam masala
* 2 teaspoons paprika (not smoked paprika)
* 1 teaspoon ground cumin
* 1 teaspoon ground turmeric
* 2-4 teaspoons of finely diced jalapeno, seeds and membranes removed
* 4 Tablespoons of water, divided
* 8 Tablespoons Unsalted Challenge Butter, divided
* 1 (15-ounce can) tomato puree (about 1 1/2 cups)
* 2 teaspoons sugar
* 1 Tablespoon of corn starch
* 1 cup heavy cream
* 1/8 cup of chopped fresh cilantro, for garnish
* 4 cups of cooked Basmati rice, for serving
* Garlic Butter Naan (recipe follows)

**Directions**

1. Season the chicken with salt. Stir the garlic, ginger, garam masala, paprika, cumin, turmeric, and jalapeño with 2 Tablespoons water in a small bowl.
2. Set an Instant Pressure Pot to sauté on high. When the pot registers it is hot, add 4 Tablespoons of butter and let melt. Add the spice mixture and cook, stirring constantly, until thickened, about 2 to 3 minutes. Stir in the tomato puree and sugar. Turn off the pot.
3. Add the chicken to the pot, stirring well to coat with seasoning. Put on and lock the lid; make sure the steam valve is in the sealing position. Set the pot to pressure-cook on high for 5 minutes. While chicken is cooking, combine the cornstarch with the remaining 2 Tablespoons of water.
4. When the time is up, let the pressure release naturally for 10 minutes, then carefully turn the steam valve to the venting position to manually release the remaining pressure. Turn off the pot and remove the lid.
5. Immediately stir the prepared corn starch mixture into hot sauce with chicken, sauce will slightly thicken. Stir the remaining 4 tablespoons butter and the heavy cream into the pot. Taste, season with additional salt if needed.
6. To serve, place 1 cup of rice in 4 bowls. Divide chicken and sauce among bowls. Sprinkle with cilantro to garnish and serve with Garlic Butter Naan.

**Serves 4**

**Intro:**

Typically, naan or flatbread takes quite a while to make and requires yeast. This recipe uses self-rising flour and takes only 15 minutes to make! Once you make this truly amazing bread, and experience just how delicious and easy it is to make, you will never want to buy naan from a store again. Make it while your Instant Pressure Pot Butter Chicken is cooking for the perfect bread to dip into the flavorful, buttery sauce. So easy, so many possibilities!

**Chef Tips:**

* It is important to use only self-rising flour in this recipe. Self-rising flour is easy to find at your grocery store, however If you don’t have it in your pantry, here is how you can make your own. Combine 2 cups all-purpose flour,1 tablespoon baking powder, and 1 teaspoon salt in a large mixing bowl. It is particularly important to mix or sift all ingredients together well. Store in a sealed container until needed.
* This bread also makes an easy pizza crust, or a delicious alternative to sliced bread for a sandwich. It is also a delicious dipper to serve with hummus, or even a great addition to your next charcuterie board.

**15 Minute** **Garlic Butter Naan Flatbread**

**Ingredients**

* 1 3/4 cups self-rising flour (must be self-rising, see Chef Tips)
* 1 cup plain Greek Yogurt
* 1/2 tsp salt
* 4 Tablespoons of Salted Challenge Butter
* 2 cloves of garlic, pressed or minced
* Chopped cilantro, parsley, finely diced green onion for garnish (optional)

**Directions**

1. In a large mixing bowl, combine self-rising flour with Greek yogurt. Start by mixing with a spoon, then use your hands to knead the dough until the flour is mixed into the yogurt, and the dough forms a ball. If desired, the dough can also be made in a stand mixer.
2. While the dough is in the bowl, flatten slightly, and cut into 8 equal portions like you would a pizza. Roll each section into a ball. Dust lightly with flour if needed to prevent sticking.
3. Lightly flour a wooden cutting board or kitchen surface. Place a rolling pin on top of each ball and rock back and forth to create an oval shape, about ¼ inch thick. Repeat the process until you have 8 flatbreads.
4. Heat a large pan or griddle on medium heat. When hot, place naan flatbreads on the heated surface and cook for 2-3 minutes. Using a spatula, flip bread over and cook for an additional 2-3 minutes. Remove and place on baking sheet. Bread should rise slightly, and have brown spots on the surface when cooked.
5. Place butter and garlic in a small bowl. Microwave for about 45 seconds on high or until butter is melted. Brush garlic butter on top of each naan flatbread. If desired, sprinkle with suggested toppings. Fantastic served with Instant Pressure Pot Butter Chicken!

**Creates 8 naan flat breads**