Butter Chicken
(Indian / Pakistani dish)

Ingredients:
- 1 cup of butter
- 1 onion, minced
- 1 tablespoon of minced garlic
- 1 (15 ounce) can tomato sauce
- 3 cups heavy cream
- 2 teaspoons salt
- 1 teaspoon of cayenne pepper
- 1 teaspoon of garam masala
- 1 ½ pound of skinless, boneless chicken breast, cut into cubes
- 2 tablespoons of vegetable oil
- 2 tablespoons of tandoori masala

Directions:
1. Preheat oven to 375 degrees.
2. Melt a few tablespoons of butter in a skillet over medium heat. Stir in onion and garlic, and cook slowly until the onion caramelizes to a dark brown, about 15 minutes.
3. Meanwhile melt the remaining butter in a saucepan over medium-high heat along with the tomato sauce, heavy cream, salt, cayenne pepper, and garam masala. Bring to a simmer, then reduce heat to medium-low; cover, and simmer for 30 minutes, stirring occasionally. Then stir in caramelized onion.
4. While the sauce is simmering, toss cubed chicken breast with vegetable oil until coated, then season with tandoori masala and spread out onto a baking sheet.
5. Bake chicken in preheated oven until no longer pink in the center, about 12 minutes. Once done, add the chicken to the sauce and simmer for 5 minutes before serving.