

# Slow Cooker Butter Chicken

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	olive oil
4	cloves	garlic - crushed
1		onion - diced
14	ounces	light coconut milk
6	ounces	tomato paste
2	tablespoons	whole wheat flour
2	teaspoons	garam masala
1	teaspoon	curry powder
1/2	teaspoon	chile powder
1/2	teaspoon	ginger powder
		kosher salt and pepper
3	pounds	boneless, skinless chicken breasts - cut into 2" pieces
2	tablespoons	cilantro - chopped

Heat olive oil in a large saucepan over medium high heat. Add garlic and onion, and cook, stirring frequently, until onions have become translucent, about 2-3 minutes. Stir in coconut milk, tomato paste, flour, garam masala, curry powder, chile powder and ginger powder until well combined and slightly thickened, about 1-2 minutes; season with salt and pepper.

Place chicken in slow cooker, cover with sauce and toss. Cover and cook on low for 5 hours.

Serve and garnish with cilantro.