

# Instant Pot Butter Chicken

## Ingredients:

- 1, 14 oz. can diced tomatoes
- 3 cloves of garlic, chopped small
- 1 tsp. ground ginger
- 1 tsp. turmeric
- pinch red pepper flakes (more if you really like heat)
- 1 tsp. paprika
- 1/2 tsp. salt
- 1 tsp. garam marsala
- 1/2 tsp. cumin
- 1 lb. boneless skinless chicken breast (feel free to use thighs as well)
- 3 oz. butter
- 4 oz. heavy cream
- 1/3 cup cilantro

In your Instant Pot, add all of the ingredients, except for butter, cream, and cilantro. Select manual, and cook at high pressure for 9 minutes (for thicker chicken breasts). After it's done, let the steam natural release for about 5 minutes, and place a towel over the release vent and do a quick release. Remove chicken and set aside (\*you can make sure the chicken is done by inserting a food thermometer into the thickest part of the breast. It should read at least 165 degrees Fahrenheit.)

Transfer diced-tomato mixture to a food processor, or blender. Pulse until most of the mixture is smooth (a few lumps of diced tomatoes are yummy). Add butter, cream, and cilantro and stir until combined. Plate chicken over cauliflower rice, zucchini noodles, or rice; and spoon savory sauce on top. Eat up, enjoy, and go back for seconds! If you'd like a printer-friendly version of this recipe, [Click Here](#).

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"The best part of any meal is seconds." - Anonymous***