Slow-Cooker Butter Chicken

[**JENNIFER STEINHAUER**](https://cooking.nytimes.com/search?q=Jennifer+Steinhauer)

* **YIELD**4 to 6 servings

#### INGREDIENTS

* **3** **tablespoons vegetable oil**
* **1** **medium yellow onion, diced**
* **3** **cloves garlic, finely chopped**
* **3** **tablespoons grated ginger**
* **1** **tablespoon garam masala**
* **1** **6-ounce can tomato paste**
* **¾** **teaspoon kosher salt**
* **3** **pounds boneless, skinless chicken thighs or breasts, cut into 2-inch pieces**
* **1** **teaspoon lime zest**
* **1** **tablespoon lime juice**
* **1** **cup coconut milk (if necessary, whisk to combine the liquid and solids before measuring)**
* **½** **cup chicken stock**
* **¼** **cup cilantro leaves, for garnish (optional)**
* **Cooked basmati or jasmine rice, for serving**
* **Naan, for serving (optional)**

Nutritional Information

PREPARATION

1. In medium skillet, heat oil over medium-high heat. Add onions to skillet, and cook until softened, about 3 minutes. Reduce heat to medium, add garlic and ginger, and cook another 2 minutes. Add garam masala, tomato paste and salt; cook and stir 2 minutes.
2. Place chicken pieces in a slow cooker, then add tomato paste mixture, lime zest and juice, coconut milk and chicken stock. Stir everything together, cover and cook on low heat setting for 4 1/2 to 5 hours, until the chicken is cooked through. (You may let it cook up to 7 hours if necessary, but the chicken may be very soft and shred.) Garnish with cilantro and serve with basmati or jasmine rice, and naan if you have some.