

# Butter Chicken of the Woods (Vegan Butter Chicken)

## Ingredients

- 2 cloves of garlic
- 1 small onion
- 1-1 ½ lbs. chicken of the woods mushrooms
- 1 stick (1/2 cup) of earth balance or other vegan butter
- 1 cup coconut cream
- 1 TBSP tomato paste
- 1 loosely packed cup of parsley or cilantro, chopped

## Spices (measure out and mix together)

- 2 tsp garam masala
- 1 tsp curry powder
- 1 tsp turmeric powder
- 1 tsp nutritional yeast
- 1 tsp chili powder
- ½ tsp cinnamon
- ½ tsp powdered ginger
- ½ tsp cumin seeds
- ½ tsp salt
- ½ tsp pepper

## Steps

1. Dice the onion, mince the garlic, and clean and use your fingers to peel the chicken of the woods into bite-sized pieces
2. Melt the butter in a large skillet, and add the onion and garlic. Sauté for a few minutes until the onions are beginning to become translucent, then add in the spice mixture, stirring well.
3. After a few seconds, add the chicken of the woods, tossing to make sure all of the mushrooms are covered in the butter and spices. Let cook for about 5 minutes, flipping occasionally so both sides cook.
4. Next add the tomato paste and coconut cream, stirring until the paste is mixed in. Heat until it bubbles before lowering the heat and allowing to simmer for 10 minutes. Finally, turn off the heat and stir in the cilantro or parsley. Serve with rice.

