

Butter Chicken

Indian · Main Course · Medium · 70 min total · Serves 6

Decadent North Indian curry with tandoori chicken in a velvety tomato-butter-cream sauce.

Ingredients

- 2 lb chicken thighs (boneless cubed)
- 0.5 cup yogurt
- 1 tbsp lemon juice
- 1 tbsp garam masala
- 4 tbsp butter
- 14 oz canned tomatoes (puréed)
- 0.75 cup heavy cream
- 1 large onion (diced)
- 4 cloves garlic (minced)
- 1 tbsp ginger (grated)
- 1 tsp fenugreek leaves (dried kasuri methi)
- 1 tsp sugar
- 0.25 cup cilantro (chopped)

Method

1. Marinate chicken with yogurt, lemon juice, garam masala 30 min. Grill until charred.
2. Melt butter, sauté onion until golden. Add garlic, ginger 2 min.
3. Add puréed tomatoes, simmer 15 min. Blend sauce until smooth. Return to pan.
4. Add cream, sugar, fenugreek. Add grilled chicken. Simmer 15 min.
5. Finish with remaining butter, stir until glossy. Garnish with cilantro.

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