

# Butter Chicken



Butter Chicken makes approximately 4 servings

Butter Chicken or Murg Makhani is a northern Indian dish that I think most of us have had from our local Indian restaurant and absolutely love! I have had many trial and errors with trying to recreate the perfect rich and creamy butter chicken you get from restaurants. Most have lacked flavour, not rich enough, not creamy enough etc. But FINALLY after much tinkering, this is the absolute closest I have gotten to the much-loved butter chicken without owning a tandoor! If you have trouble finding the spices in this recipe, I highly recommend googling your local Indian spice markets. I ended up finding a large spice market nearby that I absolutely love and they had everything I needed!

## ***Ingredients:***

### ***Marinade:***

- 800g skinless chicken thighs, cut into large chunks
- 1/2 cup plain yoghurt (greek can be used too)
- 1 1/2 tbsp minced garlic
- 1 tbsp minced ginger
- 2 tsp garam masala
- 1 tsp turmeric
- 1 tsp ground cumin
- 1 tsp chili powder (kashmiri is preferred if you can get it)
- 1 tsp salt

### ***Sauce:***

- 2 tbsp ghee
- 1 large onion, chopped
- 1 1/2 tbsp garlic, minced
- 1 tbsp ginger, minced
- 1 1/2 tsp ground cumin
- 1 1/2 tsp garam masala
- 1 tsp ground coriander
- 2 tbsp tomato paste
- 400g crushed tomatoes
- 1 tsp chili powder (can adjust to your taste preference)
- 1 1/4 tsp salt (or to taste)
- 1 cup thickened cream, plus a bit extra for serving
- 1 tbsp sugar (or to taste)
- 1 1/2 tsp kasoori methi (dried fenugreek leaves), crushed

### ***Method:***

1. In a bowl, combine the chicken with all the marinade ingredients, cover with plastic wrap and marinate for a minimum of 30 minutes. Overnight is preferred.

2. Once the chicken has marinated, skewer the chicken and set aside. Preheat your bbq grill over a high heat. Once heated, place marinated chicken skewers on the grill and cook until nicely charred on all sides. Set aside.
3. Heat ghee in a large heavy bottom pot over a medium heat. Fry the onions until they are translucent. Add the garlic and ginger and fry for about 1 minute, then add ground coriander, cumin, and garam masala, let cook for about 20 seconds.
4. Add, tomato paste, crushed tomatoes, chili powder, and salt. Simmer for 10-15 minutes, stirring occasionally until sauce thickens and darkens.
5. Remove from the heat and scoop sauce into a blender and blend until smooth. You may have to add a little bit of water to help it blend.
6. Pour the sauce back into the pot, stir in the cream, sugar, and fenugreek leaves. Add the chicken and any juices and cook for a further 8-10 minutes or until chicken is cooked and sauce is thickened.
7. Serve and garnish with more fenugreek leaves and a drizzle of cream. Great served with rice and naan breads!

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