

Butter Chicken Recipe

 Prep Time: 15 mins

 Cook Time: 30 mins

 Serves: 4

Ingredients

For the chicken marinade:

- 500g (1 lb) boneless chicken thighs or breasts, cut into bite-size pieces
- ½ cup plain yogurt
- 1 tbsp lemon juice
- 1 tbsp ginger-garlic paste (or 1 tsp each grated ginger and garlic)
- 1 tsp ground turmeric
- 1 tsp ground cumin
- 1 tsp garam masala
- 1 tsp chili powder (adjust to taste)
- Salt to taste

For the butter chicken sauce:

- 2 tbsp butter (plus more for garnish)
- 1 tbsp oil
- 1 medium onion, finely chopped
- 1 tbsp ginger-garlic paste
- 2 tsp ground coriander
- 1 tsp cumin
- 1 tsp chili powder (Kashmiri chili powder for color)
- 2 tsp garam masala
- 1 ½ cups pureed tomatoes (or canned tomato puree)

- 1 tsp sugar (optional, balances acidity)
 - ½ cup heavy cream (or more, to taste)
 - Salt to taste
 - Fresh cilantro (for garnish)
-

Instructions

1. Marinate the Chicken

- Mix all marinade ingredients in a bowl.
 - Add chicken and coat well.
 - Cover and refrigerate for at least **1 hour** (or overnight for best flavor).
-

2. Cook the Chicken

- Heat a large skillet or grill pan over medium-high heat.
 - Add a little oil and cook the marinated chicken until browned and cooked through (you can also broil or grill it for more flavor).
 - Set aside.
-

3. Make the Sauce

- In the same pan, add butter and oil.
 - Sauté onions until golden.
 - Add ginger-garlic paste and cook for 1–2 minutes.
 - Stir in coriander, cumin, chili powder, and garam masala.
 - Add tomato puree and cook on medium heat for 10–15 minutes, until it thickens and deepens in color.
 - Add sugar and salt.
-

4. Finish the Butter Chicken

- Add the cooked chicken to the sauce.
 - Stir in heavy cream and simmer for 5–10 minutes.
 - Add a knob of butter at the end for richness (optional).
-

5. Garnish and Serve

- Garnish with chopped cilantro and a drizzle of cream or butter.
- Serve hot with **naan**, **roti**, or **basmati rice**.