



# Chicken Makhani

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Serving size: 2

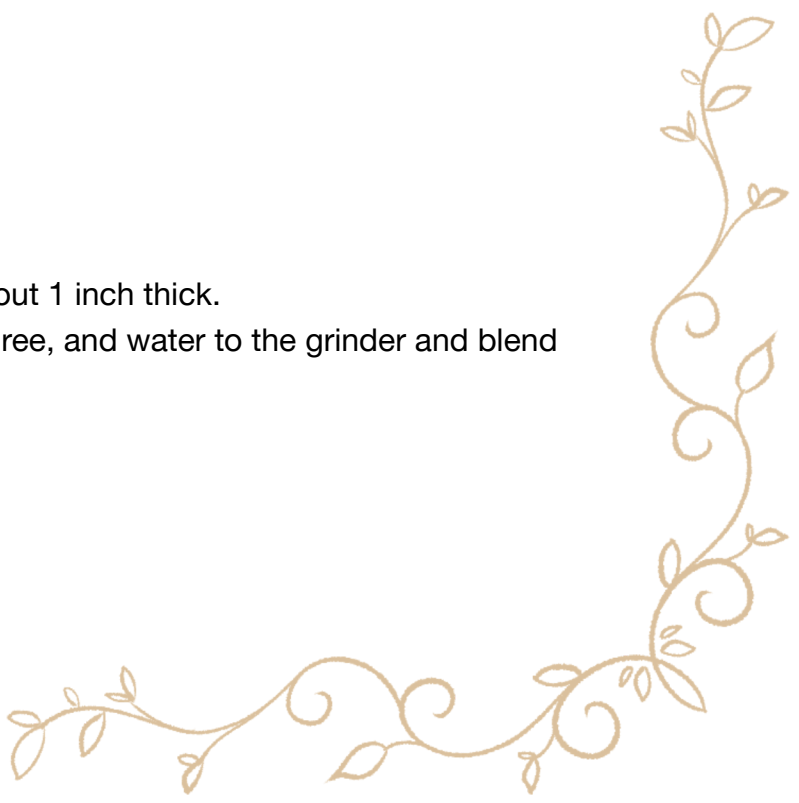
## Special equipment

Grinder

## Ingredients

1 tablespoon peanut OR vegetable oil  
½ white onion  
1 tablespoon butter  
½ cup tomato puree  
½ tomato  
2 tablespoons heavy cream  
½ pound boneless, skinless chicken breasts OR ½ pound tofu  
2 tablespoons water  
½ pinch of salt  
½ pinch of pepper  
½ pinch of turmeric  
1½ pinch of coriander  
½ pinch of cumin  
½ pinch of nutmeg  
2 pinches of cayenne pepper

## Preparation

1. Finely chop the onion and tomatoes.
  2. Slice the chicken breasts (or tofu) about 1 inch thick.
  3. Add the spices, tomatoes, tomato puree, and water to the grinder and blend them until they form a fine sauce.
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## Cooking

1. Heat ½ tablespoon of oil in a large saucepan over medium-high heat. Saute onion until soft and translucent, about 5 minutes.
2. Pour the sauce from the grinder into the saucepan and let it cook. Add the butter into the pan and stir frequently.
3. Pour the cream into the sauce and reduce the heat to low. Simmer for 10 minutes, stirring frequently. Season with salt and pepper. Remove from heat and set aside.
4. Heat the remaining 1 tablespoon of oil in a large heavy skillet over medium heat. Cook chicken (or tofu) until lightly browned, about 10 minutes.
5. Add the cooked chicken (or tofu) into the sauce and simmer in low heat until the liquid has reduced and the chicken is no longer pink.

## Plating

Serve it with rice, naan, or other types of bread. Enjoy!

