

# Butter Chicken

## Ingredients

### For the Chicken Marinade:

- Boneless and Skinless Chicken Thighs or Breasts – 28 oz (cut into bite-sized pieces)
- Plain Yogurt – ½ cup
- Garlic Minced – 1½ tablespoons
- Ginger Minced – 1 tablespoon
- Garam Masala – 2 teaspoons
- Turmeric – 1 teaspoon
- Ground Cumin – 1 teaspoon
- Red Chili Powder – 1 teaspoon (Kashmiri recommended)
- Salt – 1 teaspoon

### For the Sauce:

- Olive Oil – 2 tablespoons
- Ghee or Butter – 2 tablespoons ghee or 1 tablespoon butter + 1 tablespoon oil
- Large Onion – 1 (sliced or chopped)
- Garlic Minced – 1½ tablespoons
- Ginger Minced – 1 tablespoon
- Ground Cumin – 1½ teaspoons
- Garam Masala – 1½ teaspoons
- Ground Coriander – 1 teaspoon
- Crushed Tomatoes – 14 oz
- Red Chili Powder – 1 teaspoon (adjust to taste, use Kashmiri)
- Salt – 1¼ teaspoons (or to taste)
- Thickened Cream – 1 cup (heavy cream or evaporated milk to save calories)
- Sugar – 1 tablespoon

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## Instructions

### 1. Marinate Chicken

In a bowl, mix plain yogurt, garlic, ginger, garam masala, turmeric, cumin, chili powder, and salt. Add chicken pieces and mix so it is coated evenly. Allow to marinate for at least 30 minutes (or overnight in the fridge for deeper flavor).

### 2. Sear Chicken

Heat a large skillet or pan over medium-high heat and add oil. Cook the marinated chicken in batches, searing until browned on all sides. Set aside.

### 3. Sauté Onions and Aromatics

In the same skillet, melt butter or ghee and sauté onions until softened. Add garlic, ginger, and remaining spices (garam masala, ground coriander, and cumin) and cook until fragrant.

### 4. Build the Sauce

Stir in crushed tomatoes, chili powder, and salt. Let the tomatoes cook for about 10–15 minutes until they are nearly dry in your pan, stirring occasionally until the sauce thickens and becomes a deep brown red color.

### 5. Add Cream and Season

Add cream to the sauce in the skillet and stir well. Add sugar and adjust seasoning with salt to balance flavors.

### 6. Simmer with Chicken

Add the seared chicken with juices back into the sauce and simmer for an additional 8–10 minutes until chicken is cooked through and the sauce is thick and bubbling, allowing the flavors to meld.

### 7. Serve

Garnish with fresh chopped cilantro and serve with rice or garlic naan for a complete meal!