

Butter Chicken by Varun Inamdar



Ingredients

For the chicken

300 gms Chicken breast boneless

1 tbsp Ginger garlic paste

1 tbsp Red chilli powder

Salt to taste

Oil to pan fry

For the gravy

500 gms roughly chopped tomatoes

100 gms roughly cut red onions

1 tbsp garlic paste

50 gms cashew

1 tsp kasoori methi

1/2 tsp garam masala

4 tbsp sugar

2 tbsp kashmiri chilli powder
5 tbsp butter
3 tbsp cream
2 tbsp malt vinegar / 1.5 tbsp White Vinegar
Salt to taste

Method

1. Marinate the chicken with ginger paste, garlic paste, red chili powder, and salt and keep it aside for 15 to 20 minutes
2. In a pan heat, some oil then fries the marinated chicken pieces in it, once done place it into a bowl.
3. In the same pan add onion, oil, a spoonful of butter and once the onions are cooked add tomatoes and cashew nuts
4. Add some water and garlic paste, salt, malt vinegar, sugar, garam masala powder, and chili powder. Evenly mix it and let it simmer for 15-20 minutes
5. Churn the mixture into a fine puree.
6. Strain it back into the same pan make sure there is minimal wastage.
7. Add butter, cream, chicken and kasoori meethi and let it simmer for 5-7 minutes.

Garnish it with cream and kasoori meethi

Butter Chicken is ready to be served!

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