

Butter Chicken (Murgh Makhani)



Ingredients:

For Marinating Chicken:

- 500g boneless chicken, cut into cubes
- 1 cup yogurt
- 1 tablespoon ginger-garlic paste
- 1 teaspoon red chili powder
- 1 teaspoon turmeric powder
- Salt to taste

For Grilling/Cooking Chicken:

- 2 tablespoons vegetable oil
- 1 tablespoon butter

For Tomato Gravy:

- 2 tablespoons butter
- 1 large onion, finely chopped
- 2 teaspoons ginger-garlic paste
- 1 teaspoon red chili powder (adjust to taste)
- 1 teaspoon garam masala
- 1 teaspoon ground coriander
- 1 teaspoon ground cumin
- 1 cup tomato puree

- 1/2 cup heavy cream
- Salt to taste
- 1 tablespoon honey or sugar (optional, to balance acidity)
- Fresh coriander leaves for garnish

Instructions:

1. Marinate the Chicken:

- In a bowl, mix together yogurt, ginger-garlic paste, red chili powder, turmeric powder, and salt.
- Add the chicken pieces, ensuring they are well-coated. Cover and let it marinate for at least 1-2 hours, or overnight for best results.

2. Grill/Cook the Chicken:

- Preheat the grill or oven. Thread the marinated chicken pieces onto skewers.
- Grill or bake the chicken until fully cooked and slightly charred. You can also cook the chicken in a pan with oil and butter. Set aside.

3. Prepare Tomato Gravy:

- In a pan, heat butter over medium heat.
- Add chopped onions and sauté until they become translucent.

4. Add Aromatics and Spices:

- Add ginger-garlic paste and sauté for another minute until the raw smell disappears.
- Stir in red chili powder, garam masala, ground coriander, and ground cumin. Cook for 2-3 minutes.

5. Add Tomato Puree:

- Add tomato puree to the pan. Cook until the mixture thickens, and the oil starts to separate from the tomatoes.

6. Add Cream and Chicken:

- Pour in heavy cream and stir well. Add the grilled or cooked chicken pieces to the sauce.

7. Simmer:

- Simmer the Butter Chicken on low heat for 10-15 minutes, allowing the flavors to meld. Adjust the consistency by adding water if needed.

8. Adjust Seasoning:

- Season with salt and, if desired, add honey or sugar to balance the acidity of the tomatoes.

9. Finish with Butter:

- Add butter to the Butter Chicken and let it melt into the sauce. This adds richness.

10. Garnish and Serve:

- Garnish with fresh coriander leaves.
- Serve hot with naan, rice, or your choice of bread.

Enjoy your homemade Butter Chicken! It's a creamy and flavorful dish that's sure to be a hit.