

# Butter Chicken



**Prep Time:** 45 minutes

**Servings:** 4

## Ingredients

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500g boneless chicken

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1 cup yogurt

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2 tbsp butter

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1 chopped onion

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2 pureed tomatoes

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1 tbsp garlic paste

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1 tsp garam masala

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1 tsp chili powder

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Salt to taste

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Fresh coriander for garnish

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## Steps

Marinate chicken with yogurt and spices for 30 minutes.

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Heat butter and sauté onions until golden.

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Add garlic paste and cook for 2 minutes.

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Add tomato puree and cook until oil separates.

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Add marinated chicken and cook until tender.

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Garnish with coriander and serve hot with naan or rice.

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