

# Butter chicken

**Butter chicken** or ***murgh makhani*** (Hindi: मुर्गा मक्खनी) (pronounced [ˈmɔrg məkʰniː]) is a dish, from the Indian subcontinent, of chicken in a mildly spiced curry sauce.

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## History and cuisine

The dish has its roots in Moti Mahal Daryaganj. It was developed by three Indians, Kundan Lal Jaggi, Kundan Lal Gujral and Thakur Dass all Punjabi Hindu restaurateurs<sup>[9][10][11][12]</sup> who were the founders of Moti Mahal restaurant in Delhi, India.<sup>[13][14][15][16][17][18]</sup>

The dish was created by the three partners at their restaurant in Delhi in the 1950s.<sup>[19][20]</sup> The dish was made "By Chance" by mixing the leftover chicken in a tomato gravy, rich in butter and cream.<sup>[21][22][23]</sup>

## Preparation

Chicken is marinated for several hours in a lemon juice, dahi (yogurt) and spice mixture. The spices may include garam masala, ginger, garlic, pepper, coriander, cumin, turmeric and chili.

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<b>Alternative names</b>	Murgh makhani
<b>Place of origin</b>	India
<b>Region or state</b>	Delhi <sup>[1][2][3][4][5][6]</sup>
<b>Created by</b>	Kundan Lal Jaggi, Kundan Lal Gujral and Thakur Dass <sup>[7][8]</sup>
<b>Main ingredien<span>­</span>ts</b>	Butter, tomatoes, chicken
<div><div></div><div>Cookbook: Butter chicken</div><div></div></div> <div>Media: Butter chicken</div>	

The chicken is usually cooked in a tandoor (traditional clay oven), but may be grilled, roasted, or pan fried. It is served in a mild curry sauce that includes butter. There are many variations on the composition and spicing of the sauce. Spices may include cardamom, cumin, cloves, cinnamon, coriander, pepper and fenugreek (Punjabi/Hindi: kasuri methi). Cream may be used in the sauce or as a garnish. Cashew paste may be used as a thickener.

Garnishes can include butter, cream, green chillies, coriander, and fenugreek.

## See also

- Moti Mahal Delux
- Tandoori chicken
- Dal makhani
- Chicken tikka masala
- List of chicken dishes

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