

Butter Chicken (Murgh Makhani)

Ingredients:

For Chicken Marinade:

- 500 grams boneless chicken (preferably thigh), cut into bite-sized pieces
- ½ cup thick yogurt (curd)
- 1 tablespoon lemon juice
- 1.5 tablespoons ginger-garlic paste
- 1 teaspoon red chili powder (adjust to taste)
- 1 teaspoon turmeric powder
- 1 teaspoon garam masala
- 1 teaspoon salt (or to taste)
- 1 tablespoon oil

For Gravy:

- 2 tablespoons butter
- 1 tablespoon oil
- 1.5 teaspoons ginger-garlic paste
- 3 medium tomatoes, roughly chopped
- 1 to 2 green chilies – chopped (optional)
- 10-12 cashew nuts
- 1 teaspoon red chili powder (Kashmiri preferred for color)
- ½ teaspoon turmeric powder
- 1 teaspoon coriander powder
- 1 teaspoon garam masala
- 1 cup water (adjust as required)
- ¼ cup fresh cream
- ½ to 1 tablespoon sugar (adjust to taste)
- 1 teaspoon kasuri methi (dried fenugreek leaves), crushed
- Salt to taste

For Garnish:

- 1 tablespoon fresh cream

- 1 tablespoon butter
- 1 tablespoon chopped coriander leaves (optional)

Instructions:

1. In a mixing bowl, combine yogurt, lemon juice, ginger-garlic paste, chili powder, turmeric, garam masala, salt, and oil.
2. Add the chicken pieces and coat them well with the marinade.
3. Cover and refrigerate for at least 1 hour or overnight for best results.
4. Grill, bake, or pan-fry the marinated chicken until cooked through and lightly charred.
5. Set aside the cooked chicken for later use.
6. In a pan, heat 1 tablespoon oil and 1 tablespoon butter.
7. Add ginger-garlic paste and sauté until fragrant.
8. Add chopped tomatoes, green chilies, and cashew nuts.
9. Cook until tomatoes are soft and oil begins to separate.
10. Cool the mixture slightly and blend to a smooth paste using a little water if needed.
11. In the same pan, add remaining 1 tablespoon butter.
12. Add the tomato-cashew paste and sauté on medium heat for 3–4 minutes.
13. Stir in chili powder, turmeric, coriander powder, and salt.
14. Add about 1 cup of water to adjust the consistency.
15. Simmer the gravy for 5–6 minutes, stirring occasionally.
16. Add grilled chicken pieces to the gravy and mix well.
17. Cook the chicken in the gravy for 5–7 minutes so flavors combine.
18. Stir in fresh cream and sugar, and simmer for 2–3 minutes.
19. Crush kasuri methi between palms and add it to the gravy.
20. Check seasoning and adjust salt, chili, or sugar if needed.
21. Garnish with cream, butter, and chopped coriander if desired.
22. Turn off heat and let rest for 2–3 minutes before serving.
23. Serve hot with naan, roti, or steamed rice.
24. Refrigerate leftovers for up to 2 days and reheat before serving.
25. For richer flavor, increase butter and cream quantities slightly (optional).