**Butter Chicken**

Prep time: 1 hour Cook time: 30 Min

**Ingredients:**

* 500 gm boneless chicken cubes
* ½ cup curd
* 2 tsp ginger-garlic paste
* ½ tsp haldi powder
* 1 tsp garam masala powder
* 2 tsp red chili powder
* 1 tbsp butter
* 1 tsp dhaniya powder
* 1 cup tomato puree
* 1 tsp honey
* 2 tbsp cream
* 1 tbsp kasuri methi, crushed
* Low sodium salt to taste

**Instructions:**

* **Marinate the Chicken:**

1. In a mixing bowl, add curd, ½ tsp garam masala, ginger-garlic paste, salt, 1 tsp red chili powder, turmeric powder (haldi), and chicken.
2. Mix well and marinate for 1 hour.

* **Cook the Chicken:**

1. Heat butter over medium heat in a pan.
2. Add the marinated chicken along with the marinade and cook for 4 minutes.

* **Add Tomato Puree and Spices:**

1. Now add tomato puree, salt, coriander powder (dhania powder), red chili powder, and garam masala.
2. Cook covered for 5 minutes.

* **Simmer the Dish:**

1. Finally, add cream, honey, and water.
2. Simmer for 20 minutes or until the chicken is fully cooked.

* **Finish with Kasuri Methi:**

1. Stir in kasuri methi (dried fenugreek leaves) and mix well.
2. Serve hot with roti or rice.