



# Butter Chicken

**Cooking Time** \_\_\_\_\_

On2Cook: 7:30 mins    Normal Cooking: 22:30 mins

**Accessories:** Pan Honeycomb (Non-Stick), Silicone Stirrer

**Ingredients** \_\_\_\_\_

- 20 ml      Oil
- 20 g      Ghee
- 325 g     Raw Gravy
- 250 g Tomato, 40 g Cashew
- 20 g Melon Seeds
- 10 g Kashmiri Chilli Powder
- 5 g Salt
- 100 ml    Water
- 15 g      Dry Spices
- 1 g Kasuri Methi
- 4 g Green Cardamom Powder
- 10 g Sugar
- 50 g      Cream & Butter
- 30 g Cream, 20 g Butter
- 350 g     Marinated Chicken
- 250 g Chicken Curry Cut
- 10 g Ginger Garlic Paste
- 50 g Hung Curd
- 2 g Coriander Powder
- 25 ml Mustard Oil, 2 g Cumin Powder
- 2 g Garam Masala
- 7 g Kashmiri Chili Powder, 2 g Salt

**Step 1**      ● 0:00 secs

20 ml Oil  
 ⓘ 0      ⓘ M 0

**Step 2**      ● 0:40 secs

20 g Ghee  
 ⓘ 100    ⓘ M 0

**Step 3**      ● 0:50 secs

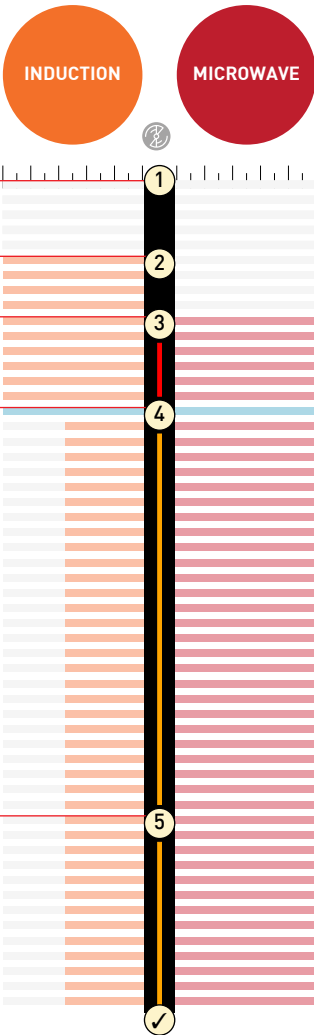
Marinated Chicken  
 ⓘ 100    ⓘ M 100

**Step 4**      ● 4:00 mins

322 g Raw Gravy, 100 ml Water  
 ⓘ 60      ⓘ M 100

**Step 5**      ● 2:00 mins

Butter  
 26 g Dry Spices, 50 g Cream &  
 ⓘ 60      ⓘ M 100



**Total Output:**  
 700 g