

Butter Chicken

Authentic butter chicken recipe with tender marinated chicken in a rich, creamy tomato sauce. Ready in just over an hour with simple ingredients.

15 min

PREP

30 min

COOK

45 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Butter Chicken

Ingredients

- 800 g chicken thigh
- 1 cup plain yogurt
- 3 tbsp garlic
- 2 tbsp fresh root ginger
- 1 tsp turmeric
- 2 tsp cumin
- 2 tsp salt
- 3 tsp garam masala
- 2 tbsp olive oil
- 2 tbsp ghee
- 1 onion
- 1 tsp cilantro (coriander)
- 400 g tomato
- 1 cup heavy cream
- 1 tbsp granulated sugar
- 1 tsp fenugreek

Instructions

1 Marinate the chicken

Cut 800g chicken into bite-sized pieces and place in a large bowl. Add 1 cup plain yogurt, 2 tsp garam masala, 2 tsp garam masala, 3 tsp garam masala, and 1 tsp salt. Mix thoroughly until all chicken pieces are well coated. Cover and refrigerate for at least 30 minutes or up to 4 hours.

2 Cook the chicken

Heat 3 tbsp oil in a large heavy-bottomed pan or Dutch oven over medium-high heat (190°C/375°F). Add the marinated chicken pieces in a single layer, working in batches if needed. Cook for 6-8 minutes, turning once, until golden brown on all sides and cooked through. Transfer chicken to a plate and set aside.

3 Build the sauce base

Reduce heat to medium and add 2 tbsp butter to the same pan. Add the diced onion and cook for 5-6 minutes, stirring occasionally, until

softened and lightly golden. Add minced garlic and ginger, cooking for 1 minute until fragrant.

4 Add 400g crushed tomatoes, 1 tbsp tomato paste, and 1 tsp salt to the pan. Cook for 8-10 minutes, stirring frequently, until the tomatoes break down and the mixture thickens and darkens in color.

5 **Finish the sauce**

Stir in 1 cup heavy cream and 1 tsp sugar. Bring to a gentle simmer, then reduce heat to low. Add the cooked chicken back to the pan along with any accumulated juices.

6 Simmer on low heat for 8-10 minutes, stirring occasionally, until the sauce coats the back of a spoon and the chicken is heated through. Taste and adjust seasoning with salt as needed. Serve immediately over basmati rice.

Tips

Marinate the chicken overnight for maximum tenderness and flavor penetration.

Cook the chicken in batches to avoid overcrowding, which would steam rather than sear the meat.

Save the browned bits (fond) in the pan after cooking chicken - they add incredible depth to the sauce.

Cook the tomato mixture until it's almost dry and darkly colored for the richest flavor base.

Blend the sauce while it's still warm for the smoothest consistency, adding water gradually as needed.

Adjust the cream quantity based on your preference - start with less and add more for desired richness.

If the sauce becomes too thick during cooking, thin it with a little chicken stock or water rather than more cream.

Taste and adjust seasoning at the end, as the flavors concentrate during cooking.