

Tereya?l? Tavuk

Authentic Indian Butter Chicken (Murgh Makhani) recipe with tender marinated chicken in creamy tomato sauce. Restaurant-quality results at home!

15 min

HAZIRLIK

30 min

PI?IRME

45 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Tereya?l? Tavuk

Malzemeler

- 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

Yap?l???

1 Marinate the Chicken

Cut 800g chicken into bite-sized pieces and place in a large bowl. Add 1 cup yogurt, 1 tsp ginger-garlic paste, 1 tsp turmeric, 2 tsp garam masala, 2 tsp ground cumin, and 1 tsp salt. Mix thoroughly until chicken is well coated. Cover and marinate for at least 30 minutes at room temperature, or up to 4 hours in the refrigerator.

2 Cook the Chicken

Heat 2 tbsp oil in a large heavy-bottomed pan over medium-high heat until shimmering. Add marinated chicken pieces in a single layer, working in batches if needed. Cook for 3-4 minutes per side until golden brown and cooked through (internal temperature 74°C/165°F). Transfer chicken to a plate and set aside.

3 Build the Sauce Base

In the same pan, melt 2 tbsp butter over medium heat. Add 1 finely chopped onion and cook for 5-6 minutes, stirring occasionally, until

softened and lightly golden. Add 3 tsp minced ginger-garlic paste and cook for 1 minute until fragrant.

4 **Add Spices and Tomatoes**

Add 1 tsp garam masala, 2 tsp ground cumin, 2 tsp ground coriander, and 3 tsp chili flakes to the pan. Stir constantly for 30 seconds until fragrant. Add 400g crushed tomatoes and 1 tsp salt. Cook for 10-12 minutes, stirring occasionally, until the sauce darkens to a deep red-brown color and reduces by about half.

5 **Smooth the Sauce**

Remove pan from heat and let cool slightly. Transfer sauce to a blender and blend until completely smooth, adding 2-3 tbsp water if needed. Return smooth sauce to the pan over medium-low heat.

6 **Finish and Serve**

Add 1 cup heavy cream, 1 tbsp sugar, and 1 tsp dried fenugreek leaves to the sauce. Stir to combine and bring to a gentle simmer. Return cooked chicken to the pan and simmer for 8-10 minutes until sauce thickens and coats the chicken. Taste and adjust salt as needed. Serve immediately over rice or with naan bread.

?puçlar?

For incredibly tender and crispy butter chicken, leave the chicken in the marinade overnight.

When frying the chicken, keep the browned bits for extra flavor.

Don't overcrowd the pan when frying chicken - cook in batches of two or three portions.

You can substitute two tablespoons of oil with one tablespoon each of butter and oil if desired.

For the best sauce, let your tomatoes cook until almost dry - this takes 10-15 minutes, but you can add a few tablespoons of water if they dry out too quickly.

This butter chicken recipe requires heavy whipping cream or thickened cream. To make butter chicken without cream, substitute with condensed milk or half milk and half cream.

For a richer sauce, stir in a few tablespoons of butter or ghee at the end.

If the sauce becomes too thick, add a few tablespoons of ghee, butter, or a small amount of water and cook until thinned.