

Chicken Makhani

Indian Butter Chicken

Prep Time: 20 minutes

Cook Time: 40 minutes

1 1/2 lb chicken thighs, boneless and skinless, cut into chunks
1 C plain yogurt
2 T Lemongrass-Ginger-Orange tea leaves, finely ground
1 T garam masala
1 t ground turmeric
1 t ground cumin
1 t ground coriander
1/2 t cayenne pepper

1/2 t ground cinnamon
Salt and pepper to taste
2 T ghee or butter
1 lg onion, diced
3 cloves garlic, minced
1 T ginger, minced
1 C tomato puree
1 C heavy cream
1/4 C fresh cilantro, chopped

In a large bowl, combine the yogurt, Lemongrass-Ginger-Orange tea leaves, garam masala, turmeric, cumin, coriander, cayenne pepper, cinnamon, salt, and pepper. Add the chicken and mix well. Cover and marinate in the refrigerator for at least 1 hour.

Heat the ghee in a large skillet over medium heat. Add the onion, garlic, and ginger, and sauté until softened.

Add the marinated chicken to the skillet and cook until browned on all sides.

Stir in the tomato puree and bring to a simmer. Cook for 20 minutes, or until the chicken is cooked through.

Stir in the heavy cream and cook for an additional 5 minutes.

Garnish with fresh cilantro before serving.