



BUTTER CHICKEN RECIPE



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SERVES: 4

Total Time: 1hr 30 mins

INGREDIENTS

Marinade

500g boneless chicken thighs
cut into 1 cm pieces
130g plain yoghurt
1 tsp garam masala
1 tsp red chilli powder
1 tsp turmeric
1 tsp coriander powder
1 tsp salt
1 tbsp lemon juice

Sauce

60g butter
300g passata
1 tsp garam masala
1 tsp red chilli powder - add more if you
require it hotter
1 tsp salt - add more to taste at end
2 tsp sugar
2 tbsp kasuri methi (fenugreek leaves)
(available in the world food aisle of a
supermarket)
200ml double cream

METHOD

1. Place the chicken in a bowl and add in all the marinade ingredients and mix well.
2. Leave this covered in the fridge for at least half an hour but longer or even over night is ideal.
3. In a large deep frying pan add 1 tbsp of oil and fry the chicken in batches on a medium high heat. You are not cooking it through but adding colour and therefore flavour. Take out each batch and leave to the side while you start to make the sauce.
4. In the same pan add the butter and allow it to melt then add in the passata. Using a spoon, I use a silicone spatula to scrape all the cooked chicken residue.
5. Then add in the garam masala, red chilli powder, sugar, salt and fenugreek leaves. Stir to combine and on a medium heat cook the sauce with no lid stirring occasionally. The aim is to reduce the sauce so that it separates from the butter and becomes thick, this will take about 15-20 minutes.
6. Add the chicken and any juices into the pan as well as the double cream. Stir and place a lid on the pan and cook for 10 minutes to finish the cooking of the chicken.

Once cooked garnish with cream and dried fenugreek leaves.

To make this vegetarian or vegan replace chicken with paneer or firm Tofu as well as vegan butter and cream