



Butter Chicken

"Butter Chicken, also known as Murgh Makhani, is one of the most iconic dishes in Indian cuisine and a favorite in restaurants around the world. Originating in Delhi, this rich and flavorful curry is prepared by marinating tender chicken in yogurt, aromatic spices, and lemon juice before cooking it until lightly charred. The chicken is then simmered in a velvety tomato-based gravy enriched with butter, fresh cream, and fragrant spices that create a perfect balance of sweetness, tanginess, and mild heat. The addition of kasuri methi (dried fenugreek leaves) gives the curry its distinctive restaurant-style aroma and flavor. Butter Chicken pairs beautifully with butter naan, garlic naan, tandoori roti, or steamed basmati rice, making it an excellent choice for family dinners, festive occasions, or special celebrations. Its creamy texture and comforting taste have made it one of the most recognized Indian dishes across the globe."

INDIAN

NON_VEG

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS	DIFFICULTY
35 min	20 min	55 min	4 People	Medium

INGREDIENTS (23 ITEMS)

- | | |
|---|---|
| ☐ Chicken
500 g boneless chicken, cut into bite-sized pieces | ☐ Plain Yogurt
½ cup plain yogurt |
| ☐ Lemon Juice
1 tbsp lemon juice | ☐ Ginger Garlic Paste
2 tsp ginger garlic paste |
| ☐ Kashmiri Red Chili
1 tsp Kashmiri red chili powder | ☐ Turmeric
½ tsp turmeric powder |
| ☐ Garam Masala
1 tsp garam masala | ☐ Coriander Powder
1 tsp coriander powder |
| ☐ Salt
1 tsp salt | ☐ Vegetable Oil
1 tbsp vegetable oil |
| ☐ Butter
2 tbsp butter | ☐ Vegetable Oil
1 tbsp oil |
| ☐ Onion
2 medium onions, finely chopped | ☐ Ginger Garlic Paste
2 tsp ginger-garlic paste |
| ☐ Tomato
3 medium tomatoes, pureed, 2 tbsp tomato paste | ☐ Kashmiri Red Chili
1 tsp Kashmiri red chili powder |



Coriander Powder
1 tsp coriander powder



Cumin Powder
½ tsp cumin powder



Garam Masala
1 tsp garam masala



Fresh Cream
½ cup fresh cream



Kasuri Methi
1 tbsp kasuri methi (dried fenugreek leaves),
crushed



Salt
Salt to taste



Coriander Leaves
Fresh coriander leaves for garnish

STEP-BY-STEP INSTRUCTIONS

1

Marinate the Chicken

In a large mixing bowl, combine the yogurt, lemon juice, ginger paste, garlic paste, Kashmiri red chili powder, turmeric powder, garam masala, coriander powder, salt, and oil. Add the chicken pieces and coat them thoroughly so every piece is covered with the marinade. Cover the bowl and refrigerate for at least 30 minutes, or preferably for a few hours to allow the flavors to develop.

2

Cook the Chicken

Heat a grill pan or heavy skillet over medium-high heat. Place the marinated chicken in the pan and cook until it is lightly charred on the outside and almost fully cooked. Turn the pieces occasionally to ensure even cooking. Remove the chicken from the pan and keep it aside.

3

Prepare the Gravy

Heat the butter and oil together in a deep pan over medium heat. Add the chopped onions and sauté until they become soft and golden brown. Stir in the ginger-garlic paste and cook until its raw aroma disappears. Add the tomato puree and tomato paste, then cook while stirring frequently until the mixture thickens and the oil begins to separate from the sides.

4

Add the Spices

Mix in the Kashmiri red chili powder, coriander powder, cumin powder, garam masala, sugar if using, and salt. Stir well so the spices blend evenly into the tomato mixture, allowing them to cook gently until they become fragrant.

5

Simmer the Curry

Add the cooked chicken pieces to the prepared gravy and mix well so the chicken is completely coated. Pour in a little water if a thinner consistency is preferred. Cover the pan and let the curry simmer gently, allowing the chicken to absorb the rich flavors of the sauce.

6

Finish the Butter Chicken

Reduce the heat to low and stir in the fresh cream until the gravy becomes smooth and creamy. Sprinkle the crushed kasuri methi over the curry and mix gently. Allow it to simmer for a couple of minutes before turning off the heat. Garnish with chopped fresh coriander leaves and an extra drizzle of cream before serving.

7 Serving Suggestions

Butter Chicken tastes best when served hot with butter naan, garlic naan, tandoori roti, laccha paratha, jeera rice, or steamed basmati rice. It can also be accompanied by fresh salad, pickled onions, and a cooling cucumber raita for a complete and satisfying Indian meal.

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