

Butter Chicken Murgh Makhani

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

4

Description

This butter chicken recipe is so delicious flavorful and easy to prepare at home My entire family loves this curry
Serve over warm basmati rice along with some naan bread for a delicious Indian meal

Ingredients

- - 2 teaspoons garam masala - 2 teaspoons tandoori masala powder - 2 teaspoons Madras curry powder - 1 teaspoon ground cumin - ½ teaspoon ground cardamom - ½ teaspoon ground cayenne pepper - salt and ground black pepper to taste - 1 ½ pounds boneless
- skinless chicken thighs
- cut into bite-size pieces - 3 tablespoons butter
- divided - 1 yellow onion
- chopped - 4 cloves garlic
- minced - 1 tablespoon lemon juice - 2 teaspoons chopped fresh ginger - 1 cup tomato puree - 1 cup half-and-half - ¼ cup plain yogurt - ½ cup cashews - 1 bunch fresh cilantro
- stems removed

Instructions

1. Gather the ingredients. Make a spice mix by combining garam masala
2. tandoori masala
3. curry powder
4. cumin
5. cardamom
6. cayenne
7. salt
8. and black pepper in a small bowl; set aside. Place chicken in a large bowl and add 1/2 of the spice mixture; turn to coat evenly. Melt 1 tablespoon butter in a large skillet over medium heat. Add chicken; cook and stir until lightly browned
9. about 10 minutes. Remove from heat. Melt remaining 2 tablespoons butter in a large saucepan over medium heat. Add onion; cook and stir until soft and translucent
10. about 5 minutes. Stir in remainder of the spice mixture
11. garlic
12. lemon juice
13. and ginger; cook and stir until combined
14. about 1 minute. Stir tomato puree into onion mixture and cook
15. stirring frequently
16. about 2 minutes. Pour in half-and-half and yogurt. Reduce heat to low and simmer sauce
17. stirring frequently
18. about 10 minutes. Remove from heat. Blend cashews in a blender until finely ground. Add sauce to the blender; puree until smooth. Pour blended sauce over chicken in the skillet. Simmer until thickened
19. 10 to 15 minutes. Garnish with cilantro. Tips If you have trouble finding tandoori masala
20. it is a blend of paprika
21. cumin
22. coriander
23. garlic
24. ginger
25. and cardamom.