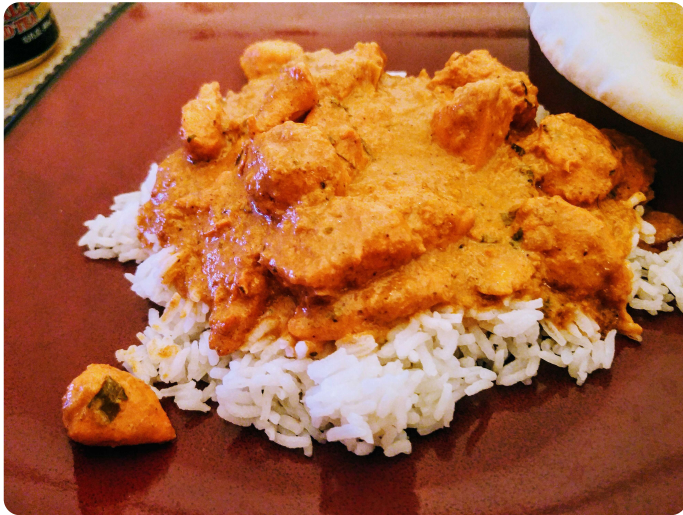




## Murgh Makhani Indian Butter Chicken

Savannah · 29/09/2024



### Prep Time

1 hr

### Difficult

Medium

### Servings

2 hrs

### Description

This is a simple home version of butter chicken also known as murgh or chicken makhani a popular dish in Indian restaurants It is best served with naan an Indian bread or basmati rice

### Ingredients

- - 1 cup plain nonfat yogurt - 1 tablespoon tandoori masala powder - 1 ½ pounds boneless
- skinless chicken thighs
- cut into 1-inch pieces - ½ onion
- chopped - 1 (1 inch) piece fresh ginger - 1 clove garlic - 2 tablespoons water - 3 tablespoons cooking oil
- divided - 2 teaspoons garam masala - ¼ teaspoon Indian chili powder - 1 cup tomato sauce - 1 cup half-and-half - 2 tablespoons butter - 1 teaspoon dried fenugreek leaves - 1 teaspoon salt

### Instructions

1. Stir the yogurt and tandoori masala powder in a large bowl until thoroughly combined; add the chicken and toss to coat evenly. Marinate in the refrigerator for 1 hour. Drain and discard any excess marinade. Puree the onion
2. ginger
3. and garlic with the water in a blender until it forms a smooth paste; set aside. Heat 1 tablespoon oil in a large skillet over medium heat. Cook chicken in the hot oil until lightly browned on all sides
4. about 5 minutes. Remove from the skillet and set aside. Heat the remaining 2 tablespoons oil in the same skillet. Fry the onion paste in the hot oil until the moisture is mostly evaporated
5. about 3 minutes. Sprinkle the garam masala and chili powder over the mixture; cook for 1 minute more. Pour in tomato sauce
6. reduce heat to medium-low
7. and cook another 5 minutes. Return chicken to the skillet along with the half-and-half; bring to a boil. Add butter
8. fenugreek leaves
9. and salt; reduce heat to low and simmer uncovered until chicken pieces are no longer pink in the middle
10. 15 to 20 minutes.