

Butter Chicken

One of the most popular Indian takeaways, once you know how to make this from scratch, I'm sure it will become a regular in your home like it is in mine

Total Time 45 | **Prep Time** 15 | **Cook Time** 30

Ingredients

2 tbsps olive oil
80 g butter or ghee
1.6 kg chicken thigh fillets, trimmed and cut into thirds (see note)
1 tbsp whole cumin seeds
2 tbsps grated fresh ginger
2 garlic cloves, chopped
1 tbsp ground coriander seed
1 tsp ground cardamom
½ tsp ground allspice
½ tsp ground dried chilli
⅓ cup tomato paste
1½ cups tomato puree
⅔ cup plain Greek yoghurt + extra, to serve
1 cup thickened cream
2 tbsps sugar
2 tsps salt

Instructions

Step. 1

In a large non-stick chef pan, heat a quarter of the oil and a quarter of the butter over a medium-high heat. Brown a quarter of the chicken pieces for about 3 minutes, then remove them from the

pan and set them aside. Repeat with the rest of the oil, butter and chicken.

Step. 2

Reduce the heat to medium-low. Using the oil left in the pan, sauté the cumin seeds for about a minute until fragrant.

Step. 3

Add the ginger and garlic and stir for a minute or two, then add the ground spices and cook for a further minute. Add the tomato paste to the mixture and cook for another minute.

Step. 4

Return the chicken to the pan, along with the tomato puree, yoghurt, cream, sugar and salt. Simmer rapidly for 10 minutes or until the chicken has cooked through. Serve topped with a swirl of the extra yoghurt.

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