



Butter Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 regular packages of boneless chicken breast or thighs, cut into cubes - 1 tablespoon of turmeric - 2 onions, finely chopped - 2 tablespoons of oil - 2 tablespoons of unsalted butter - 1 teaspoon of garam masala - 1 teaspoon caraway seeds - 1 teaspoon ground cumin - 2 teaspoons of sugar - 1 teaspoon of garlic paste - 1 teaspoon of ginger paste - 1 cup of plain yogurt - 1 teaspoon of chili powder - 1 tablespoon of ground coriander - 1 large tomatoe, finely chopped - salt to taste

Instructions

This recipe is more traditional and not as generic, so the fat content is alot less. If you do want a richer dish, add 1/2 cup of cream in the end. Make sure to add hot to cold not vice versa, so that the cream does not curdle. 1. In a large bowl, combine 1 tablespoon of turmeric, 1 teaspoon of salt, 1 cup of yogurt, and the cubed chicken. 2. Mix well and cover with plastic wrap - put into the fridge to marinate for a few hours or over night 3. In a pan, heat 2 tablespoons of oil and saute onions until golden brown 4. Add garlic and ginger paste 5. Add tomatoe puree and allow to cook for 5 minutes 6. Add butter 7. Add the marinated chicken (along with the yogurt) and cook thoroughly 9. Add garam masala, sugar, chili powder, coriander, and cumin 10. Cook on medium heat for 15 minutes and add salt to taste 12. Garnish with fresh cilantro leaves if desired