



Butter chicken (Murgh Makhani)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 tbs butter
- 2 onions, sliced
- 1 garlic bulb, minced (or just 4 - 5 cloves if you don't want to be leaking garlic from your pores the next day)
- 4 tsp ginger, crushed (perfectly acceptable to use the tube or bottled minced stuff)
- 2 tsp ground cinnamon
- 2 tsp ground turmeric
- 5 tsp ground coriander
- 4 - 5 tsp chili powder
- 1.2 kg chicken thigh fillets, cubed
- 4 cans tomato
- 4 packets tomato paste
- 1 cup ground almonds or cashews
- 2 cups yoghurt
- 2 tbsp honey (optional)
- Salt to your taste (optional)

Instructions

- Heat butter till it's frothy.
- Add sliced onions and cinnamon and fry on medium heat till onions are soft and translucent.
- Add garlic and ginger and stir through.
- Add turmeric, coriander and chili powder and fry till fragrant.
- Coat chicken in the spices and fry till chicken is browned.
- Add ground almonds/cashews, tomato and tomato paste, leave it to simmer on

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- low for 20 to 30 min until chicken is cooked through.
- Stir through yoghurt and honey and simmer for 10 min.
 - Season with salt to taste (optional)
 - Serve with basmati rice and roti.

Serves 10 - 12 (Note: try marinating the chicken in yogurt, paprika and salt first then grilling the chicken before adding it in. Some restaurants use leftover tandoori chicken in their makhani; Also, use more ground almonds/cashews to thicken the sauce or add some water to dilute if too thick)