



Butter chicken

Charred, marinated chicken thigh in a silky tomato, butter and cream sauce. Mild, rich and loved by everyone at the table.



Serves 4

Prep 20 min

Cook 40 min

Ingredients

For the chicken

800g boneless chicken thigh, cut into large pieces

150g thick plain yoghurt

1 tbsp ginger paste

1 tbsp garlic paste

2 tsp Kashmiri chilli powder

1 tsp garam masala

1 tsp salt

1 tbsp lemon juice

For the sauce

60g butter

1 onion, finely chopped

400g tin of chopped tomatoes, blended smooth

1 tsp Kashmiri chilli powder

1 tsp sugar

½ tsp salt

150ml double cream

1 tsp kasuri methi (dried fenugreek leaves)

Ask at the counter for

800g boneless chicken thigh, skinned

Method

1. Mix the chicken with the marinade ingredients and leave in the fridge for at least 1 hour, or overnight.
2. Spread the chicken on a lined tray and grill on high for 12 to 15 minutes, turning once, until charred at the edges and cooked through.
3. Melt the butter in a pan and fry the onion for 8 minutes until soft. Add the blended tomatoes, chilli, sugar and salt and simmer for 15 minutes until thick.
4. Stir in the cream and the grilled chicken with its juices and simmer for 5 minutes. Rub the kasuri methi between your palms over the pan, stir and serve with naan or rice.

Tips

- Blend the sauce smooth before adding the chicken for the classic silky texture.
- A knob of butter stirred in at the end makes it extra glossy.

