



Butter Chicken



Ingredients

- Chicken: 1 whole chicken, cut into pieces
- Yogurt: 1 cup
- Lemon juice: 1 tablespoon
- Ginger-garlic paste: 1 tablespoon
- Turmeric powder: 1 teaspoon
- Red chili powder: 1 teaspoon
- Garam masala: 1 teaspoon
- Coriander powder: 2 teaspoons
- Salt: to taste
- Butter: 4 tablespoons
- Heavy cream: 1/2 cup
- Tomato puree: 1 cup
- Water: as needed

Method:

- **Marinate the chicken:** In a bowl, combine yogurt, lemon juice, ginger-garlic paste, turmeric powder, red chili powder, garam masala, coriander powder, and salt. Add the chicken pieces and mix well to coat. Cover and refrigerate for at least 2 hours, or overnight.
- **Cook the chicken:** Heat butter in a large pan over medium-high heat. Add the marinated chicken pieces and cook until browned on all sides. Remove the chicken from the pan and set aside.
- **Make the gravy:** In the same pan, add the tomato puree and cook for a few minutes until it thickens. Add water as needed to adjust the consistency.
- **Add spices:** Stir in the ginger-garlic paste, turmeric powder, red chili powder, garam masala, and coriander powder. Cook for a few minutes, stirring constantly.
- **Combine chicken and gravy:** Return the cooked chicken pieces to the pan and simmer for 10-15 minutes, or until the chicken is cooked through.
- **Add cream:** Stir in the heavy cream and simmer for a few more minutes, until the gravy is creamy and fragrant.
- **Serve:** Serve the butter chicken hot with basmati rice or naan bread.