

BUTTER CHICKEN RECIPE

Ingredients

1. Chicken and Marinade

- 500g Boneless Chicken cut into bite-size pcs
- 1 tsp Salt
- 1 tsp Chilli powder
- 1 tsp Tandoori Masala
- 1/2 tsp Cumin Powder
- 1/2 tsp Coriander Powder
- 4 Tbsp Yoghurt
- Few drops lemon

2. Sauce

- 1/2 c butter
- 1 tsp Cumin Seeds
- 1 large Onion, chopped
- 4 cloves Garlic
- 1 tbsp chopped Ginger
- 2 large Tomatoes cut
- 3 Tbsp Vegetable oil (approx)

3. Finishing

- 2 Bay Leaves
- 2 Green Cardamom Pods
- 3 Cloves
- 1 tbsp Tomato Paste
- 1-1/5 tsp Salt
- 1/2 tsp Turmeric Pwd
- 1/2 tsp Chilli powder
- 1/2 tsp Amchur (mango powder)
- 1 tsp Brown Sugar
- 1/2 tsp Ground Cinnamon
- 1/2 c Whipped Cream
- pinch Kasoori Methi (ground fenugreek leaves)
- 1/2 tsp Black Pepper
- 1/2 tsp Garam Masala
- Fresh Coriander leaves, to garnish

Method

1. Mix chicken and marinade ingredients in a bowl until well-combined. Cover with cling film and store in fridge for at least an hour (overnight is better).

2. Melt butter in a large saucepan and add cumin seeds and fry for one minute. Add onion, ginger and garlic then fry until the onion turns golden brown (5-6 minutes). Remove onions from the butter mixture and puree, place aside. Add tomatoes to the butter mixture and sauté for 2-3 minutes, remove sautéed tomatoes and also puree.

3. Heat vegetable oil in a saucepan on high heat, when hot add bay leaves, cardamom and cloves and fry for one minute. Add chicken and marinade and fry for 5-6 minutes until it turns white. Add onion and tomato purees along with tomato paste to the saucepan, simmer on low heat until chicken is tender and fully cooked. Remove whole spices from saucepan.

Add salt, turmeric, red chilli powder, mango powder, brown sugar and ground cinnamon, simmer for 15 minutes. Add whipped cream and simmer for another 5 minutes. Add kasoori methi, garam masala and black pepper, simmer for another 2 minutes. Garnish with coriander leaves and serve with Naan or freshly cooked Basmati rice.



Did you Know Butter Chicken

- Originated from the northern parts of India, today it is served in restaurants all over the world.
- The chicken is usually cooked in a tandoor (traditional clay oven), but may be grilled, roasted, or pan fried in less traditional preparations. Just remember not to over cook the chicken.
- To get the lovely raw red colour of butter chicken as restaurants do, use more tomatoes or paste or use Kashmiri Red Chilli; not so hot but gives a lovely deep red colour. Restaurants use red food colour dye.
- Ground up cashews are a great way of thickening this or any other dish.
- This recipe contains a number of spices which you may not use regularly, in which case it may not be practical or cost efficient to buy all these ingredients. Instead we recommend you purchase a *Butter Chicken Spice Pre-Mix* we sell these for \$2.99 (all the required spices are in one packet and are pre-measured for convenience). All you need to do is add the fresh ingredients for a really fresh and authentic tasting meal!

***all ingredients and heaps advice available at The Spice Rack Ltd!**