

BUTTER CHICKEN

Ingredients:

- 1) Chicken-1 lb.
- 2) 6 medium sized tomatoes
- 3) 1-inch Cinnamon
- 4) 1-inch ginger
- 5) 10 garlic cloves
- 6) 2 green chillies
- 7) Yoghurt (2 tablespoons)
- 8) Cashews (20)
- 9) Butter (4 tablespoons)
- 10) Fresh cream (4 table spoons)
- 11) 1 teaspoon Turmeric
- 12) 2 teaspoons Kashmiri red chilli powder
- 13) 1 teaspoon cumin powder
- 14) 1 teaspoon coriander powder
- 15) 2 teaspoons garam masala
- 16) 1 teaspoon fenugreek powder
- 17) Salt- as needed

Preparation steps:

- 1) Butter chicken can be prepared in 3 stages.
- 2) Stage 1 involves marination and pan frying of chicken. Stage 2 involves preparation of tomato sauce. Stage 3 involves mixing tomato sauce and fried chicken.
- 3) During stage 1 we need to marinate and pan fry the chicken.
- 4) Marinate the chicken by adding 2 tablespoons of yoghurt, 1 tea spoon of kashmiri red chilli powder, ½ tea spoon turmeric powder and little salt. Marinate it for 20 minutes.
- 5) Take a pan and add oil/ butter. Heat it at medium heat.
- 6) Add the marinated chicken and fry it on medium heat for 10 minutes.
- 7) During the stage 2, take a pan, add butter and melt it at low heat.
- 8) Add cinnamon and heat it at low heat for 2 minutes. This will release the oils present in cinnamon.

- 9) Add chopped green chillies and garlic cloves. Fry it for 2 minutes on medium heat
- 10) Add chopped tomatoes, salt, cashews and fry it for 10 minutes on medium high heat until the tomatoes are soft.
- 11) Add cashews and fry it for additional 5 minutes.
- 12) Allow it to cool and make a puree of this tomato mixture- tomato sauce.
- 13) Take a pan, add butter and melt it.
- 14) Add chicken and fry it for 10 minutes on medium high heat.
- 15) During stage 3, in the same pan add butter and melt it at low heat.
- 16) Add ½ teaspoon Kashmiri red chilli powder, ½ teaspoon turmeric powder and 1 teaspoon coriander powder and ½ teaspoon of cumin powder. Mix them and fry it for a minute.
- 17) Add tomato sauce to the spices and mix it well.
- 18) Cover the lid and cook it on medium heat for a minute.
- 19) Open the lid and mix it well. Add little water if needed.
- 20) Cover the lid and cook at medium heat for a minute until the sauce starts boiling.
- 21) Mix chicken in the sauce and cook on medium heat for 5 minutes.
- 22) Add 2 tablespoons fresh cream and 1 teaspoon garam masala powder and mix well.
- 23) Cook well for 2 minutes.
- 24) On a different pan heat 1 teaspoon methi leaves and roast it for 30 seconds on low heat.
- 25) Powder it with hands and sprinkle it to the mixture of tomato sauce and chicken.
- 26) Close the lid and cook for a minute. **BUTTER CHICKEN IS REDY!**
- 27) Garnish by adding little butter and cream. Mix it well!