

# Traditional butter chicken |

## Recipe for 4 servings

### Description

Chicken slowly cooked in a creamy tandoori masala sauce.

### Note

Chicken thighs are less likely to dry out during cooking than chicken breasts.

### Ingredients

#### Butter chicken

- 600 Gr Chicken thigh
- 1 Unit(s) Onion
- 2 Tsp Chopped garlic
- 2 Tsp Fresh ginger
- 3 Tbsp Ghee
- 1 Tbsp Garam masala
- 1 Cup(s) Can of crushed plum tomatoes (28 oz)
- 1 Cup(s) Cream 35%
- 1 Pinch(es) Salt

### Preparation

- Preparation time **45 mins**

#### Introduction

Chop the onion. Cut the chicken in small pieces. Chop the ginger.

#### Butter chicken

In a frying pan, heat up a drizzle of oil. Season the chicken pieces with salt and fry them until golden, set aside. In the same pan, add the ghee and fry the onion with the garlic-ginger paste until tender, add in the spices and cook for 2-3 minutes. Add in the tomato purée and cook for 5 more minutes. Add in the chicken and simmer for 5 more minutes. Stir in the cream and reduce until you reach a thick sauce. Rectify the seasoning. Enjoy!

**Bon appétit!**