

Traditional butter chicken |

Recipe for 4 servings

Description

Chicken slowly cooked in a creamy tandori 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**

Indroduction

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 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!