



## Butter Chicken



## Ingredients

**SERVES 4-6**

### **FOR THE CHICKEN MARINADE:**

2 tablespoons olive oil  
1 tablespoon fresh ginger, grated  
1 tablespoon fresh garlic, grated  
1 teaspoon garam masala  
3/4 teaspoon paprika  
1/4 teaspoon cayenne pepper  
1 teaspoon ground cumin  
1 teaspoon ground coriander  
1 teaspoon turmeric powder  
1 teaspoon Kosher salt  
1/2 cup plain yogurt  
1 tablespoon fresh lemon juice  
2 lbs boneless, skinless chicken thighs, cut into bite-sized pieces and excess fat trimmed away

### **FOR THE SAUCE:**

5 tablespoons butter, divided  
1 large onion, diced  
2 cloves garlic, grated  
1-inch piece of ginger, grated  
2 teaspoons garam masala  
3/4 teaspoon paprika  
1/4 teaspoon cayenne pepper  
1 teaspoon ground cumin  
1 teaspoon ground coriander  
1 teaspoon Kosher salt  
1 can (6 oz) tomato paste  
1 can (14 oz) crushed tomatoes  
1 cup heavy cream  
1/2 teaspoon dried fenugreek leaves (optional)  
Fresh cilantro leaves, for garnish

# Directions



## 1 PREPARE THE CHICKEN MARINADE.

In a small saucepan, heat 2 tablespoons of olive oil. Add the ginger, garlic, garam masala, paprika, cayenne pepper, cumin, coriander, turmeric powder, and Kosher salt and let the spices heat and "bloom." Heat for about 2 minutes, or until the spices are nicely fragrant. Remove from the heat and let cool. Mix the cooled spice mixture together with the yogurt and lemon juice stirring until combined.



## 2 ADD THE TRIMMED CHICKEN PIECES TO THE MARINADE

ensuring that they are well-coated. Cover tightly and refrigerate for at least 1 hour, or ideally overnight, allowing the flavors to meld.



## 3 ONCE THE CHICKEN HAS MARINATED,

heat two tablespoons of butter in a large Dutch oven. Add the marinated chicken pieces and cook until they are lightly golden on all sides and cooked through to 165° F. Turn the pieces with tongs as needed to aid the thorough cooking. Work in batches to avoid overcrowding the pot.

## 4 SET THE COOKED CHICKEN ASIDE IN ANOTHER BOWL.



## 5

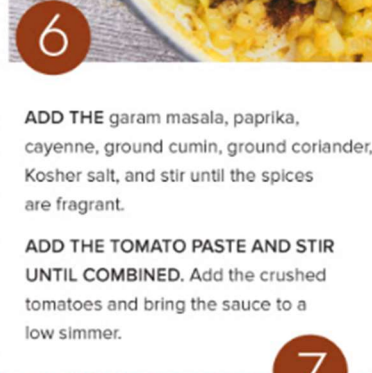




**5 PREPARE THE SAUCE.** In the same Dutch oven, add two more tablespoons of butter over medium heat. Add the chopped onion, and sauté until the onion is soft and translucent -- about 5 minutes. Add the grated garlic and ginger, and cook for another few minutes, or until fragrant.

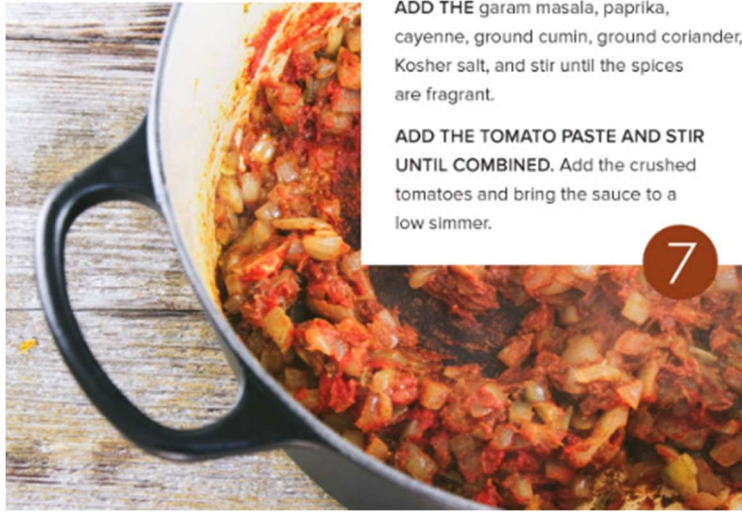


**4 SET THE COOKED CHICKEN ASIDE IN ANOTHER BOWL.**

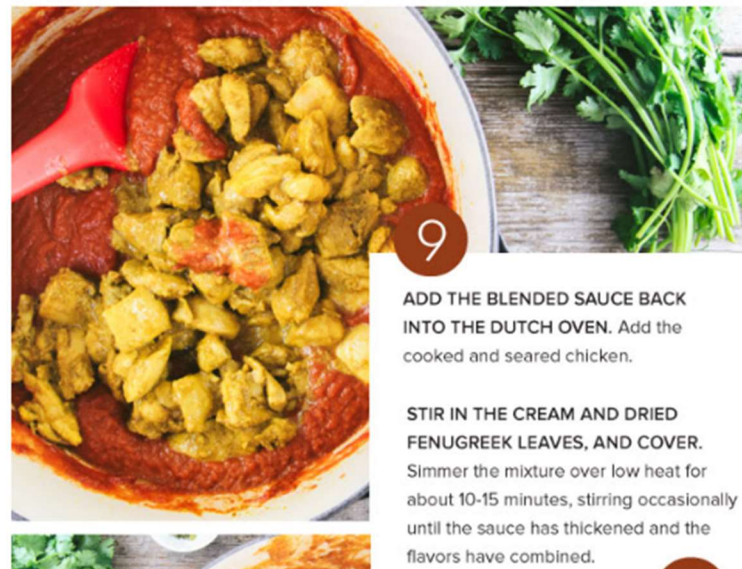


**6 ADD THE** garam masala, paprika, cayenne, ground cumin, ground coriander, Kosher salt, and stir until the spices are fragrant.

**ADD THE TOMATO PASTE AND STIR UNTIL COMBINED.** Add the crushed tomatoes and bring the sauce to a low simmer.



**8 NEXT, PUREE THE SAUCE IN BATCHES IN A BLENDER, OR BY USING A HAND BLENDER.** Be careful when blending the sauce -- any splatters will be hot! Be sure to not overfill the blender; use a tamper tool to allow the hot steam to escape instead of creating a vacuum seal.



**9 ADD THE BLENDED SAUCE BACK INTO THE DUTCH OVEN.** Add the cooked and seared chicken.

**STIR IN THE CREAM AND DRIED FENUGREEK LEAVES, AND COVER.** Simmer the mixture over low heat for about 10-15 minutes, stirring occasionally until the sauce has thickened and the flavors have combined.



11

FINISH THE SAUCE BY  
ADDING ONE FINAL  
TABLESPOON OF BUTTER.  
Stir until the butter is melted.



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GARNISH WITH FRESH  
CILANTRO leaves and serve  
with basmati rice and a side of  
naan bread. Enjoy!



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