



Choco Fever Dream

# Restaurant Style Butter Chicken (Murgh Makhani)

**30 min**

Prep time

**6**

Servings

**35 min**

Cook time

**Medium**

Difficulty

**1 h 5 min**

Total time

**Indian**

Cuisine

## Ingredients

### Chicken Marinade

- ☐ 1.5 lbs boneless chicken thighs, cut into 1-2 inch pieces
- ☐ 1 cup plain yogurt
- ☐ 2 tbsp lemon juice
- ☐ 2 tbsp ginger garlic paste
- ☐ 1 tsp garam masala
- ☐ 1 tsp ground turmeric
- ☐ 1 tsp chili powder
- ☐ 1 tsp salt

### The Sauce

- ☐ 2 tbsp vegetable oil
- ☐ 2 tbsp unsalted butter
- ☐ 1 small onion, diced
- ☐ 1 cup tomato puree
- ☐ 1/2 cup water
- ☐ 1 tsp Kashmiri chili powder (for color)
- ☐ 1 cup heavy cream
- ☐ 2 tbsp cream cheese (optional)

### Garnish

- ☐ 1/4 cup chopped fresh cilantro

## Instructions

- 1 Start by tossing those chicken pieces with the plain yogurt, lemon juice, ginger garlic paste, garam masala, ground turmeric, chili powder, and salt. Make sure every bit is well coated—it's where the magic starts. Now, just cover it up and let it relax in the refrigerator for at least 30 minutes to marinate.
- 2 Heat up your vegetable oil in a large skillet over medium heat. Carefully add the marinated chicken and sear for about 3–4 minutes per side. You're looking for a lovely light brown color. Once they're browned, just remove the chicken from the skillet and set them aside for a moment.
- 3 In that same skillet—don't wash it, we want those brown bits—melt the unsalted butter over medium heat until it's all foamy and smelling rich. Stir in the diced onion and sauté for about 3–4 minutes until they're translucent and soft.
- 4 Now, stir in the tomato puree. Let that cook for 5 minutes. You'll notice the color deepening and the oil starting to separate from the sauce; that's how you know the flavors are really concentrating.
- 5 Bring the browned chicken back home to the skillet. Pour in the water, sprinkle in the Kashmiri chili powder for that beautiful red hue, and stir it all together. Turn the heat down to low, pop a lid on it, and let it simmer for 10 minutes until the chicken is cooked through.

- 6 Pour in the heavy cream and fold in the cream cheese if you're using it. Keep it simmering, but leave the lid off this time, for another 5 minutes. The sauce should thicken up and become absolutely velvety.
- 7 Stir in the chopped fresh cilantro. Now, this is the part where you trust your palate—taste it. If the tomato is a bit too tangy, honestly, just add a pinch of sugar to balance things out.
- 8 Carefully transfer your curry to a serving dish. If you're feeling indulgent, go ahead and drizzle a small knob of butter on top for a little extra richness.
- 9 Serve it while it's hot over some fluffy steamed basmati rice or with warm naan bread. I love having a side of cucumber raita or mango chutney to round it all out.
- 10 Finish it off with a few fresh cilantro leaves and maybe some sliced green chilies if you like a bit of a kick.

#### Nutrition per serving

**480 kcal**

Calories

**34 g**

Protein

**14 g**

Carbs

**32 g**

Fat

#### Tips & notes

- Marinating overnight really makes a difference in the tenderness of the meat.
- A tiny bit of sugar or honey can fix a sauce that feels too acidic.
- Keep the heat low once the cream goes in so the sauce stays silky smooth.