

Butter Chicken (Makhani)

For: 4

- 1.5 lbs chicken breasts or thighs, cubed

For the marinade

- 1/2 cup Greek yogurt or sour cream
- 1/4 tsp red chili powder
- 1 Tbsp ginger garlic paste
- 1 lemon, zested
- 1/2 tsp garam masala
- 1/2 tsp salt

For the sauce

- 2 Tbsp (30 g) butter
- 1 pinch salt
- 1/2 Tbsp sunflower oil
- 1 Tbsp celery leaves, minced (or kasoori methi)
- 1 green chili, finely chopped
- 1 Tbsp ginger garlic paste
- 1/2 cup tomato puree
- 2 Tbsp tomato paste
- 1/4 tsp red chili powder
- 1/2 tsp garam masala
- 2 Tbsp honey or brown sugar
- 1/4 tsp salt
- 4 oz (1/2 cup) heavy cream

To serve:

basmati rice
naan

Prep the chicken:

- 1) Cut chicken into 1" bite size cubes.
- 2) Combine the marinade ingredients in a medium bowl and add the cubed chicken. Cover and refrigerate overnight. Or you can do a quick marinade at room temperature for 30 minutes-1 hour.
- 3) Preheat the oven to 400F degrees. Transfer the chicken and marinade to a sheet pan lined with parchment paper.
- 4) Roast the chicken in the oven for 8 minutes.

Prep the sauce:

- 5) Heat the butter, salt, and oil in a saucepan over high heat and add the celery leaves and green chili.
- 6) Stir in the ginger garlic paste, cook for a minute, and then add the tomato puree and tomato paste. Stir for a minute.
- 7) Mix in the chili powder, garam masala, honey, and season with salt (about 1/4 tsp). Add cream and heat over medium until thickened. Add water if too thick until desired consistency.
- 8) Add the cooked chicken with juices to the sauce. Finish cooking the chicken in the sauce if needed (depends on size of the pieces and your oven). SERve with rice or an Indian flatbread.