

Easy Butter Chicken Recipe: Make Restaurant-Style at Home!

If you're craving the rich, creamy flavors of Indian cuisine but don't want to venture out to a restaurant, you're in the right place! This Easy Butter Chicken Recipe is designed for home cooks of all skill levels, allowing you to recreate that beloved restaurant-style dish right in your kitchen. With tender chicken simmered in a luscious tomato and butter sauce, this recipe combines aromatic spices and fresh ingredients to deliver an unforgettable meal.



Ingredients



Marinade

- ☐ 500g chicken breast
- ☐ 2 tbsp oil
- ☐ 3 tbsp minced garlic -ginger
- ☐ ½ cup yogurt
- ☐ 3 tsp chili powder
- ☐ Salt (to taste)
- ☐ 1 tsp fenugreek powder
- ☐ 2 tsp turmeric powder
- ☐ 2 tsp garam masala
- ☐ 2 tbsp lemon juice

Sauce

- ☐ 6 tbsp butter
- ☐ 1 cinnamon stick
- ☐ 1 green chili
- ☐ 6 cardamom pods
- ☐ 3 cloves
- ☐ 2 tbsp minced garlic – ginger
- ☐ 250g fresh tomato puree
- ☐ 30 cashews
- ☐ 2 tsp chili powder
- ☐ 1 tsp garam masala
- ☐ Fenugreek powder
- ☐ Salt (to taste)
- ☐ 1 tbsp Sugar
- ☐ ¼ cup heavy cream
- ☐ Water

Directions

Marinade

- 1 In a bowl, combine lemon juice, chili powder, salt, yogurt, oil, fenugreek powder, turmeric powder, minced garlic, minced ginger, and garam masala.
- 2 Add the chicken breast to the marinade, ensuring it is well-coated.
- 3 Cover and let it marinate for 30 minutes.
- 4 In a large pan, heat butter over medium heat.
- 5 Add the marinated chicken and fry until it is 80% cooked. Remove from the pan and set aside.

Sauce Preparation

- 6 In the same pan, add butter, cinnamon stick, green chili, cloves, and cardamom. Sauté for a minute until fragrant.
- 7 Remove the whole spices from the pan and add minced ginger and garlic. Sauté until golden brown.
- 8 Stir in the tomato puree, cashew nuts, salt, chili powder, garam masala, fenugreek powder and a pinch of sugar.
- 9 Gradually add water, bring to a simmer, and blend the mixture on high until smooth.
- 10 Return the blended sauce to the pan. Add butter. Stir well.
- 11 Add the chicken to the sauce, ensuring it is well-coated.
- 12 Finally, stir in the heavy cream and let it simmer for a few minutes.
- 13 Perfect for serving over fluffy basmati rice or with warm naan, this butter chicken is sure to impress your family and friends.