

Makhani (Butter) Chicken

Ingredients

Marinade

500 gm Boneless chicken (diced)
50 gm Greek natural yogurt smooth
1 tbsp Plain flour
2 tsp Finely grated ginger
½ tsp Finely grated garlic
½ tsp Garam masala
½ tsp Tandoori masala (optional)
½ tsp Cumin powder
½ tsp Coriander powder
1 tsp Red kashmiri chilli powder
Salt and Chillies to taste

Sauce

500 gm Tin/fresh Tomatoes Blended
(Blanch tomatoes in hot water and remove skin)
2 tsp Butter or Oil
2 tsp Finely grated ginger
1 tsp Finely grated garlic
2 tsp Tomato puree
½ tsp Garam masala
1 tsp Tandoori masala (optional)
4 tbsp Cashew nuts
150 ml Single cream (low fat)
1 Bay leaf
2 tsp Dry fenugreek leaves
Salt and Chillies to taste

Serves 3 - 4

Cooking Method

- Mix all ingredients of marinade and marinate chicken in it for 2 hours or overnight if you can.
- Soak the cashew nuts in hot water for 20 minutes, drain and grind to fine paste in blender, add little water if needed.
- Heat oil in a pan and add marinated chicken to it and cook over medium heat for 8 to 10 minutes till the chicken is tender and cooked.
- For sauce, heat butter or oil in a pan add bay leaf, add grated ginger and garlic. Cook for 1 minute or it turns light brown.
- Add blended tomatoes, cook until tomatoes turn dry and oil separates, takes about 4 minutes
- Add cashew paste and tomato puree, mix well.
- Add cooked chicken, mix well, cook on low heat for 5 minutes.
- Add 150ml of cream, rest of species, salt and chillies to taste, stir occasionally on low heat for 10 to 12 minutes.
- Add dry fenugreek leaves, cover the pan and rest it for 10 minutes before serving.



Romy Gill

email: romy@romyskitchen.co.uk

web: www.romyskitchen.co.uk

tel: 01454 806370